

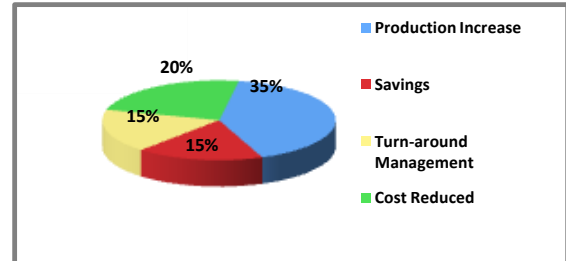
CLIENT NAME

123 Anywhere, Any town ♦ client-email@yahoo.com

EXECUTIVE KITCHEN MANAGER/EXECUTIVE CHEF

Restaurant Management ~ Global Business Development ~ Culinary Expert ~ Menu Development & Creation

Dynamic, versatile Executive Chef and Kitchen Manager with 14+ years experience in all aspects of Restaurant and Culinary Management. Possess extensive experience directing operations, improving inefficient processes and delivering top-notch client service within the Hospitality industry. A forward-thinking perfectionist, adept at driving projects through collaborative relationships with customers, vendors, and team members. Conscientious supervisor who leads by example and ensures all staff are thoroughly trained. Methodical problem solver who values organization and targeted problem solving that leads to consistent project success. Strategic thinker highly organized with first-hand experience in project and client management.



NOTABLE ACHIEVEMENTS

- ✓ **High-Volume Management Expertise:** Oversee and direct restaurant operations for Fortune 100 Company.
- ✓ **Operations & Budget Oversight:** Execute stringent oversight locations with \$20M+ budgets and generating over \$20M in sales with over 500 staff at any given time. Oversaw and directed operations for both National and International locations.
- ✓ **Successful Change Agent:** Developed and supervised process improvements which restored Company's reputation for great food and outstanding customer service. Steered unprofitable locations toward profitability by implementing and executing tough sanitation standards, requiring higher food quality standards, re-training staff in proper serving and customer relations techniques, and streamlining FOH and BOH processes.
- ✓ **Budget & Cost Savings:** Cut costs on labor and food by implementing fiscally sound systems in the kitchen and implementing policies that facilitate an efficiently run kitchen without sacrificing food and service quality.

AREAS OF EXPERTISE

Strategic & Tactical Planning • New Business Development • Negotiations • Restaurant & Hospitality Global Operations Management • Territory Expansion • Menu Design, Development & Oversight • Staff Training, Development & Instruction • Profit & Loss B2B/B2C Marketing • Catering & Banquets • Budgeting & Forecasting • Resource & Inventory Management • FOH/BOH Management • Market Trends • Competitive Analysis • Safety & Sanitation • Customer Service & Conflict Resolution • Kitchen Design & Layout • Food Service Oversight • Exceptional Communications Skills & People-Person • Microsoft Office

PROFESSIONAL EXPERIENCE

CHEESECAKE FACTORY INC, Las Vegas, NV

1995-Present

Executive Kitchen Manager

Oversee, direct and manage business operations of Fortune 100 Company with budgets exceeding \$20 million and generating \$20M+ in annual sales. Manage and direct all institutional dining and catering functions including: providing quality food service in a safe, clean environment, managing and supervising staff members at various national and international locations, catering operations, creating and implementing menus, supervising BOH and FOH functions, as well as budgetary and fiscal matters.

Key Accomplishments:

- Supervise the execution of the production, and set up of FOH and BOH dining functions including preparation and service of food and refreshments, proper meeting, greeting and seating of customers, ensuring staff upholds high-level customer service and sanitary requirements, and overseeing daily kitchen clean-up.

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- Collaborate with the management and supervisory staff in the implementation of restaurant policies and procedures and overall sanitary standards. Ensure compliance with company policies and supervised proper implementation.
- Create and maintain catering menu selection with competitive pricing scale.
- Uphold sanitation standards for food preparation, cooking, and culinary presentations.
- Streamline dining arrangements, setup, break down, scheduling and room arrangements.
- Supervise Catering Cook and Servers in quality food service production.
- Facilitate accurate and timely billing of all functions.
- Nurture collaborative client relations and maintains open relationships with customers and potential customers.
- Interview and recruit qualified staff, and provide necessary training in order to ensure proper job execution. This includes coaching, mentoring and routine evaluations.

EDUCATION

Essex College, Baltimore, MD