

NAME

36 Rosemary Ct.
City, FL 32086

904-xxx-xxxx
email@yahoo.com

Qualification Profile

- ❖ Highly accomplished **Executive Chef / Personal Chef** with experience in food service management, culinary design, food costing, hospitality management, food and beverage management, food production, recipe development, and menu design.
- ❖ Ability to handle culinary arts responsibilities within corporate environments.
- ❖ Diverse culinary experience in various cuisines.
- ❖ Ensuring compliance with Federal, State, and Department of Health regulations concerning food preparation, food service, fire regulations, and equipment maintenance.
- ❖ Skilled in managing on-site and off-site catering responsibilities for small gatherings and large-scale events.
- ❖ Proven success estimating food, liquor, wine, and beverage consumption.

Professional Background

Luxury Industry – City, FL (2007 – Present)

Executive Chef

- Maintained full responsibility for feeding crews and up to 12 guests.
- Handled all aspects of culinary responsibilities on charters.
- Performed private chef work in owners' homes utilizing superior culinary skills.
- Handled all aspects of food service management including food costing, pricing, inventory management, and vendor relationship management.
- Played an integral role in managing food costing activities including establishing ingredient costs, estimating purchasing amounts, and determining serving sizes.
- Cultivated positive and enduring relationships with high profile and affluent clients.
- Prepared and cooked decorative food displays as well as ethnic fusions.

Company, Personal Chef Service, Inc. – City, FL (2004 – Present)

Crockpot Dinners– City, FL (2006 – 2007)

Personal Chef / Executive Chef

- Founded a personal chef organization that delivered innovative culinary services to a diverse clientele.
- Managed recipe development, menu planning, and menu design functions for special events, which encompassed determining nutritional value, palatability, and cost for each serving.
- Executed all aspects of catering services for private parties and events up to 200 guests.
- Ensured compliance to Department of Health standards concerning raw and cooked food products as well as kitchen sanitation.
- Conceptualized and designed a marketing strategy and business plan, which drove revenue growth and expanded the client base.

Company Foodservice – City, MA; City, FL (1993 – 2004)

Marketing Associate

- Handled all aspects of sales, marketing, and account management for a diverse food distributor.
- Played a key role in increasing customer retention and expanding the customer base.
- Raised sales from \$2,000 per week to \$85,000 per week utilizing exceptional business acumen.

Education

Studies in Culinary Arts – Newbury College, City, MA

Studies in Master of Business Administration – Suffolk University, City, MA

Bachelor of Science, Political Science – Northeastern University, City, MA