

# CHEF HAPPY GILMORE

Chef Happy Gilmore

123.456.7890

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## PROFESSIONAL SUMMARY

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Award-winning, motivated and innovative Chef offering more than fifteen years professional experience. Exceptional record of service and managing professional culinary, food and beverage operations at such noted establishments as the "Fancy Place" Downtown Hotel, "Cool Place" and the "Uppity Place".

- ✓ Closely coordinate kitchen schedules and needs with all departments to ensure smooth operation during peak hours
- ✓ Analyze and improve departmental operations and budgeting
- ✓ Track and report on financial aspects of kitchen and menu
- ✓ Streamline operations, identify more productive methods to achieve top performance, eliminate waste and reduce expenses
- ✓ Expertise in all facets of culinary design, development, presentation and management of Five Star/Five Diamond Hotels, upscale Restaurants and private clubs
- ✓ Excel in overseeing high volume, multi-million dollar operations
- ✓ Experienced vendor negotiator and problem solver
- ✓ Provide unique and attractive menu development and incorporation
- ✓ Food cost and labor cost analysis, training and staff development
- ✓ Customer service, technical and leadership skills. Additional expertise in operational accounting, budgeting, inventory control, and Human Resource policies and procedures

## PROFESSIONAL EXPERIENCE

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Executive Chef, Big Fancy Place, Columbia, SC

Managed all food service activities for a \$24 Million freshly renovated "Four Star" historic boutique hotel including kitchen and wait staff management of over thirty employees. Developed and designed the menus for the two full service restaurants, rooftop lounge, martini bar, room service and banquets

- ✓ Developed and maintained food and labor costs
- ✓ Ranked in the top 15% of all Sheratons for overall food quality
- ✓ Managed inventory control, budget and purchasing
- ✓ Recommended new equipment, procedures and design elements to facilitate construction
- ✓ Adhered to corporate regulations, procedures and directives for the opening of the property

Executive Chef, Really Cool and Trendy Place, Sarasota, Florida

Transformed the Chef's Table from a high end retail store to a unique trendy bistro and wine shop

- ✓ Created the highly successful "Dinner with the Chef" dining concept, menus based on a wine first philosophy
- ✓ Conducted culinary/cooking classes, demonstrations and private parties/functions
- ✓ Developed and established "Martinis & Tapas" (MT's), a freestanding upscale martini bar and restaurant, including all menus, operational and employee manuals, and training service standards.
- ✓ Voted "Top Twenty Best New Restaurants in the State 2007" by Florida Trend Magazine, "Best New Restaurant" by Watermark Magazine, "Best Casual Restaurant" from Living Out East Magazine and "Best Happy Hour" from Sarasota Magazine.

## PROFESSIONAL EXPERIENCE (continued)

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Executive Chef, Stuffy Place, Louisville, Kentucky

Increased contractual profits from increased associate usage by updating menus and supplying a varied and tasty product line. Recommended new equipment and procedures to increase efficiency; saving labor and production dollars.

- ✓ Reduced costs by more than 3% by analyzing food items and staffing issues

Food & Beverage Director / Executive Chef, Fancy Place, Louisville, Kentucky

Improved a disorganized, inefficient kitchen and conference center into a smooth running operation by redesigning the layout; saving time and money in labor and production costs. Managed and oversaw regulations and procedures for updating to Radisson Hotel standards.

- ✓ Reduced first year food cost for 398 room hotel with 53,000 square feet of convention space from 43% to 19% on \$6.8 million F&B revenue
- ✓ Increased revenue over 8% by targeting repeat clients by focusing on providing a high level of guest satisfaction

Banquet Chef, Hotel, Louisville, Kentucky

Managed day-to-day operation of this 321 room "Five Star, Five Diamond" hotel banquet and bake shop production.

- ✓ Generated over 6 million in food revenue; reduced food and labor costs by a combined 8%
- ✓ Earned a "MTV Training All-Star"; one of only seven awarded company wide
- ✓ Increased overall participation of the culinary staff in the training program; lowered labor costs by cross training of personnel to allow for seasonal variance of business

## AWARDS AND DISTINCTIONS

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- "Four Stars" Eaton Wright, Food Critic, The State Newspaper
- "Top 20 Best New Restaurant 2007" Florida Trend Magazine
- "Best New Restaurant Sarasota" Watermark Magazine
- "Three and a Half Stars" Brian Rees, Food Writer, Creative Loafing
- "Best Happy Hour" Sarasota Magazine
- "Best Casual Restaurant" Living Out East Magazine
- "Iron Chef Competition" Silver Medal 2006 & 2007 Ritz-Carlton Sarasota
- "Best Use of an Ingredient" Gold Medal Legal Aid Society Culinary Competition
- "Best in Show" Festival of Trees & Lights
- "Best Appetizer" Creative Cooks Society Fundraiser
- "Best Menu Item" & "Best Regional Dish" Taste of Oxmoor

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