ROBERT SMITH

Regional Executive Chef

info@qwikresume.com | https://Qwikresume.com

Looking for a Regional Executive Chef position with an organization that will afford me an opportunity to expand my personal and professional experience; to develop new ideas in the culinary field.

SEPTEMBER 1997 - SEPTEMBER 2000 REGIONAL EXECUTIVE CHEF - ABC CORPORATION

- Partnered with the culinary leadership which streamlined the overall menu development and approval process.
- Partnered and mentored our Executive chefs and Food & Directors throughout the Western North American Region which established a cohesive and collaborative network.
- Due to the corporate restructuring the regional food and beverage team and this position was eliminated.
- Responsible for cost control, consistent labor, and food costs; Administration; Service and Crisis management; Recruitment., Was given responsibility.
- Ensured immediate corrective actions are given, and documented when workplace safety and sanitation guidelines, policies, and procedures are not being followed.
- Reported to the Director of Food Excellence, ISS Guckenheimer.
- Realised the importance of a team working environment.

1992 - 1997

REGIONAL EXECUTIVE CHEF - DELTA CORPORATION

- Direct sales and profitability of high image full-service restaurant, catering, and cafe with sales of 10M o Created new extensive catering menu to .
- Responsible for a 300-seat dining room, which grossed over \$10m annually.
- Employee relations/performance for staff of 40.
- Hired to take the hotel through all phases of Grand opening Responsible for all phases of the division, restaurant, bar, Lounge, Concierge, Room .
- Managed 20 team members to operate a 180-seat fine dining restaurant, weddings, client consultations, catering, banquets, and kitchen design.
- Hands-on training of all chefs, stewards and culinary students.
- Average Food Cost 24%, Labor Cost 16%.

EDUCATION

High School Diploma

SKILLS

Executive Chef, Processing Skills, Communication Skills.