
REGIONAL CULINARY MANAGER/SENIOR LEADERSHIP

An accomplished culinarian leader with 30 years of experience in the hospitality field managing culinary teams within an assigned region, impacting high volume multi-sites, and developing customized culinary solutions for clients across different service segments. Proficient in controlling & maintaining financials, team building, culinary program implementation, communication, mentoring, and inspired to demonstrate culinary passion in hospitality to drive performance for customers and operational teams.

HIGHLIGHTS OF EXPERTISE

- Profit & Loss Management
- Marketing & Growth
- Data Analysis
- Recruiting & Training
- Multi-Unit Management
- BOH & FOH Operations
- Culinary Development
- Customer Engagement
- Client Relations and Retention
- Inclusion & Diversity
- Health & Wellness
- Waste & Production Management

CAREER EXPERIENCE

Sodexo, Louisville, KY United Airlines

REGIONAL SENIOR CULINARY MANAGER (Remote) (June 2018 - May 2020)

Responsible for a regional portfolio of hospitality aviation lounges across several service product tier lines while guiding a team of culinarians in building a consistent approach in delivering an unique culinary experience to all our guests while maintaining fiscal responsibility.

- Monitored & managed product cost and production labor for \$100+ million contract
- Menu & program development for 60+ sites and collaborated with client marketing team to align impactful marketing collateral for external market to drive participation
- Spearheaded the operational and culinary start-up including training of six high-end Polaris restaurants including the FOH & bar/beverage program
- Implemented waste programs across portfolio to reduce waste by 2.5%
- Improved Per Pax cost and leveled cost to \$2 reducing cost in locations by 1.75%

Sodexo, Louisville, KY Humana Inc

NATIONAL EXECUTIVE CHEF, NATIONAL CLIENT ACCOUNT (March 2015 – June 2018)

Performed key culinary account management of all food and beverage, catering, production labor, procurement/sourcing, and special events for a single nationwide client with multiple food service outlets across the U.S. generating approximately \$8 million in sales volume.

- Pioneered new food, service, and retail concepts by leveraging culinary and marketing
- Cultivated Client Relations to yield revenue and reduce cost
- Led Marketing initiatives to improve guest experience
- Partnered with Humana to highlight community initiatives pertaining to Health & Culinary
- Drove growth in customer base with improving quality while reducing cost.

CAREER EXPERIENCE, *CONTINUED.*

Sodexo, New York City, NY Societe Generale

EXECUTIVE CHEF, PROGRAM DIRECTOR & DEVELOPMENT (April 2008 – Mar 2015)

Responsible for all BOH programs, Food Cost and Labor management.

Performed Key account management in F & B, Hospitality & procurement/sourcing and special events.

- Retained Client relations during aggressive Bid to win contract
- Kitchen design and staff training of 30+ employees
- Implemented and maintained Sodexo programs to its fullest potential

Taste Restaurant, New York City, NY

HEAD EXECUTIVE CHEF (September 1997-October 2008)

Created award winning daily seasonal menus and managed BOH staff.

EDUCATION

Patisserie Diplome, Ecole de Gastronomie
Ritz Escoffier, Paris, France

Bachelor's Degree – Hospitality Management
JCC, Louisville, KY

Diplome de Cuisine
Cordon Bleu, London, England

PROFESSIONAL CERTIFICATIONS/AFFILIATIONS/MISC

SEED | HACCP & Serv Safe | BalanceTrak | Market Connection | OSHA | Ecosure & NSF
Waste Watch Champion | National Restaurant Association | Food & Wine - Cover
Slow Food Network | Best of New York Recognition | Stop Hunger Champion | Servathon
Best of Louisville Recognition | Retail Mgmt | Appearance - Food Network & Martha Stewart