# PAUL

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#  Professional Summary

Energetic Bilingual (Spanish) culinary professional offering over 20 years experience in customer service, high volume production with a blend of creativity, passion for food and exceptional cooking skills. Great communicating skills with the ability to work above and beyond expectations. I pride myself in culminating with team members while developing, coaching, mentoring employees. A highly successful visionary Chef, with a consistent record of transforming challenges into expansive business opportunities by preparing foods at reduced cost without compromising quality and taste, while maintaining profitable margins.

# Skills

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| * Institutional and batch cooking
* Strong attention to safe food handling procedures
* Italian and American cuisine expert
* Effective planner
* Extensive catering background
* Food presentation talent
* High Volume Production
 | * Chef at Intercontinental Tampa best 4 Diamond Esquire Magazine award winning hotel
* Menu marketing expertise
* Labor and food cost control
* Well-tuned palette
* Strong butchery Skills
* High-pressure culinary environment
* Inventory management
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## Work History

**Executive Chef,**  09/2016 to Current

**American Cruise Lines** – Guilford, Ct.

* Estimate food consumption, standardize production recipes to ensure consistent quality, establish presentation technique and quality standards.
* Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
* Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business.

**Executive Chef,** 01/2016 to 06//2016

**Juniper On The Water** – Hallandale Beach, Fl.

* Responsible for creating the restaurants recipe spec book, costing out menu and the daily operations in the kitchen.
* Reduced food costs by 8 percent by using seasonal ingredients, setting standards for portion size and minimizing waste.
* Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.

**Sous Chef,** 03/2015 to 11/2015

**Brio Tuscan Grill** – Hallandale Beach, Fl.

* Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
* Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
* Responsible for giving monthly station workshop classes ensuring our staff is in compliance with company specifications, daily and weekly inventory, purchases of all food and equipment, invoices and daily specials.

**Sous Chef,** 02/2014 to 02/2016

**The Palm Restaurant** – Bal Harbor, Fl.

* Supervised, motivated, coordinated, and participated in activities with kitchen personnel, overseeing food quality and presentation while working expo.
* Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
* Responsible for daily operations in the kitchen as well as inventory, purchases of all food and equipment, invoices, daily specials and scheduling.

**Executive Chef**, 11/2011 to 01/2014

**G Juliano's Italian Restaurant –** Hollywood, Fl.

* Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
* Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
* Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.

**Overnight Chef,** 08/2009 to 11/2011

**Intercontinental Hotel Tampa** – Tampa, Fl.

* Ensured the preparation, cooking and setting up of Shula’s line and buffet station. Duties included but not limited to opening, closing, as well as overnight shifts.
* Conducted daily inventory count of proteins and seafood on the line as well as the walk­-in to insured that the freshness and temperature requirements met Shula’s standards.
* Overlooked all incoming BEO’s by date, and time, as well as putting a prep list together to direct staff. Prepared, cooked and coordinated banquet staff and meals during rush period social functions, at a 4 Diamond Esquire Magazine awards winning hotel.

**Executive Chef,** 10/2008 to 10/2011

**Majestic Catering LLC.** - Largo, Fl.

* Created the menu system as it to inventory products, pricing, costing of menus, and successful in cultivating relationships with food vendors, while achieving budgetary obligations.
* As an owner overseeing all the operations, from menu and food selection to customer service, staffing, verify receipts, and making bank deposits.
* Keeping all the records straight, between staffing, food cost, capital expenses, and maintenance. Most importantly maintaining money trails with the Profit and Loss.

**Sr. Sous Chef**, 06/2006 to 09/2008

**5 Ninth Restaurant** – New York, NY

* Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
* Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
* Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.

**Executive Chef,** 08/2003 to 06/2006

**Nick and Joe's Catering** - Brooklyn, NY

* Catered the Downtown Brooklyn Heights area in providing food to the Community Colleges, Brooklyn Law School, Supreme Courts, Municipal Building, Metropolitan Transportation Authority (MTA), Motor Vehicle Department, Board of Education, corporate and law offices to name a few on special occasions, holidays, and events.
* Ensured a monthly inventory count, compared pricing on products, relationships with food vendors and trained food safety.
* Verified proper portion sizes and consistently attained high food quality standards.

**Sous Chef,** 08/1997 to 06/2002

**Wolfgang Puck** – Disney Gardens, Fl.

* Managed daily operations of business with a 17 million dollar annual sales through improved management techniques, attention to detail, inventory control, and developing staff to follow company procedures.
* Attended weekly meetings to go over cost control, sanitation, menu development, training, recruitment, private dining, catering and coordinate a plan of action for the following week.
* Assist the Executive chef in the preparation for Wolfgang Puck to do his weekly shows in the home shopping network.

**Education**

**Certification of Completion** : Culinary Arts, 1996

**New York Restaurant School** – New York, NY

**Certification of Completion** : Bible and Theology, 2001

**Faith World University** – Orlando, Fl.

**Certified Food Safety Manager :** Food Safety, 2015

**National Registry of Food Safety Professionals** – Hallandale Beach, Fl