

JAMES DAVISON

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EXECUTIVE CHEF | CHEF DE CUISINE

Specialize in Italian, Caribbean, Latin Fusion, Seafood, and Steak

Hospitality industry executive with more than 10 years of restaurant management and operations experience and an impressive record of success in building profitable businesses by achieving the highest standards in service, employee development, expense control, and asset management. Hands-on chef with proven abilities increasing revenues and controlling costs while maintaining exceptional customer service and satisfaction. Highly talented in developing superior recipes and compiling award-winning menus across a broad spectrum of culinary expertise. Able to identify key market trends and profitable opportunities, plan and direct restaurant openings, and bring together diverse individuals to form cohesive teams.

Menu Design & Recipes | Inventory Management | Staff Training & Development
Business & Revenue Growth | Back-of-House Operations | Safety & Sanitation
New Establishment Start-Up | Cost Control | Purchasing | Banquets & Special Events

Fluent in Spanish

PROFESSIONAL EXPERIENCE

Executive Chef | ISLAND BAR & GRILL, Orlando, FL (2010)

Seafood and steak restaurant with Latin fusion, Cuban, and Southwestern influences. 300 seat, \$2.5M+ annual revenue.

Transferred to assist in opening new restaurant from ground up. Directly supervised staff of 27 (sous chefs, cooks, and pantry and kitchen workers). Created all menus and plate presentation standards, designed kitchen set up, and developed back-of-house staff training program and hiring procedures. Documented recipes and prep sheets for employee reference. Ensured 100% sanitation and safety compliance.

- Developed highly appealing recipes and menus resulting in revenue of up to \$15K daily; significantly increased guest satisfaction and restaurant profitability.
 - Decreased waste and controlled costs by meticulously managing inventory, parts, and labor.
 - Executed successful special events and banquets for clients with specific menus to meet dietary requests.
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Head Chef | LOBSTER FACTORY & JOHN'S STEAKHOUSE, Orlando, FL (2009–2010)

300+ seat, \$5M+ annual revenue seafood and steak restaurants specializing in lobster dishes.

Hired to oversee all purchasing and menu development for both restaurants. Created new menu and daily features. Managed staff of 35 (sous chefs, cooks, and pantry and kitchen workers). Built solid and talented teams, leading all hiring and training programs and maintained staff schedule.

- Sold 950+ lobsters weekly; achieved #1 in lobster sales in region.
- Improved kitchen set up, increasing efficiency and functionality for new menus.
- Assured highest food quality and minimal waste; increased revenue and decreased labor costs from previous year.

GOLD CASINO, Midtown, MI (2005–2009)
Chef de Cuisine (2007–2009)

Served as Chef de Cuisine for Silvias's (Italian cuisine, seats 120) and Ben's Steak House (seats 70) restaurants. Supervised lead cooks, cooks, and kitchen workers. Created new recipes and menus. Developed back-of-house training manual and ensured all staff were properly trained.

- Achieved 2nd place ranking of all restaurants in region.
- Increased clientele base by consistently exceeding expectations and providing exciting menu items and top-quality choices; increased per-table check average each year.

Sous Chef (2005–2007)

Managed staff of 50 for casino's Grand Buffet (750+ seats, \$12M annual sales) serving Italian, Patisserie, Asian, BBQ & grill, desserts, southern food, and bakery items. Aided Assistant Executive Chef in purchasing, menu/station development, inventory management, and new recipe design. Oversaw station set up for breakfast, lunch, and dinner shifts, ensuring staff were organized and prepared.

- Improved stations' appearances/food presentation; increased customer satisfaction scores each year.

Head Chef | PALMS CASINO, Las Vegas, NV (2004–2005)

Promoted and relocated to supervise 100-seat, 3-restaurant food court with \$14K daily sales. Responsible for staff training, menu design, and inventory control for all three high-volume restaurants. Directed overall daily operations in areas of process improvement, food production, and customer satisfaction.

- Decreased labor costs and increased revenue yearly through improved purchasing strategies and quality assurance measures.

Cook | STAR HOTEL & CASINO, Las Vegas, NV (2001–2004)

Trained and cooked for all casino restaurants, including steak house, Italian, prime rib, café, show room, and banquet facilities. Served 500+ guests daily, bringing in up to \$150K daily. Worked in all stations, including sauté, pastas, pizza oven, prime rib, chicken dishes, frying, grilling, breakfast, and buffet lines.

- Gained significant experience in variety of cuisines and successful operation of high-volume businesses.

EDUCATION & CERTIFICATIONS

Texas Joint Management Culinary Training Program, Graduate, 2001

ServSafe Certified

Hospitality Supervision Certificate

Proficient in Microsoft Word & Outlook