

As an experienced multi-unit executive chef, I prioritize the well-being of my team while excelling in fast-paced culinary environments. My expertise lies in optimizing kitchen operations to drive revenue growth and foster the expansion and success of restaurants, always with a commitment to exceptional hospitality.

Quality Assurance Manager Brothers Food Service, Dallas, TX November 2022 - Present

- Educated internal team on upgrading product knowledge from a chef's perspective, enhancing our collective understanding.
- Elevated product quality and internal expertise to align with high-end restaurant standards.
- Actively engaged with chefs in the DFW area, expanding the client base and contributing to revenue growth.

Executive Chef Neighborhood Services, Dallas, TX March 2022 - November 2022

- Worked alongside The Flavorhook Restaurant Group on opening the newest location of their flagship restaurant "Neighborhood Services"
- Hire, train, manage staff for a 275+ seat restaurant featuring Modern American cuisine
- Build Systems and SOPs' for all affairs across Maintenance, P&Ls, Tracking, Inventory, recipe guides & specs, janitorial, HR, food quality, and menu development

Outside Account Manager The Chefs Warehouse, Dallas, TX November 2020 - March 2022

- Establish, develop, maintain, and grow accounts through relationship building & product knowledge
- Grow a \$75k+ weekly book in less than 3 months, leading Account Manager through all of Texas.
- Worked with clients in sourcing, supplying & maintaining imports, plus high end ingredients

Area Chef DIG, New York, NY January 2020 - April 2020

- Oversee multiple high volume quick-service (from scratch) restaurants throughout Manhattan.
- Monitored quality and financial assurances across all respective locations.
- Trained and mentored executive chefs on all restaurant operations, including staff development, P&L/financials, inventory, staffing, HR, health, and sanitation.

Executive Chef Rubirosa, New York, NY February 2019 - December 2019

- Oversee day to day operations of a high volume restaurant including costing, inventory, menu development, administration, R&M, takeout, private set menus, buyouts, and catering
- Boosted profits and reduced labor percentage within 2 months by implementing efficient systems
- Received & Maintained an A rating with the NYC DOH

Culinary Director Pizzeria Delfina, San Francisco, CA September 2012 - December 2018

- Work closely with Restaurant owners to Oversee day to day operations of a multi-unit James Beard award-winning restaurant group, in a high volume atmosphere including costing, inventory, menu development, administration, R&M, private set menus, buyouts, live demos, education and catering.
- Build, utilize, and maintain relationships with local purveyors and vendors for a seasonal Italian menu
- Decreased budgeted food cost 3 points over a 3 year period resulting in a maintained 22.5% food cost