

Timothy [REDACTED]

Tel: [REDACTED]
Email: [REDACTED]
Instagram Portfolio: [REDACTED]



Summary of qualifications

- 35 years of experience in the Food and Beverage / Yachting industry
- STCW certified / Certified Food Protection Professional
- Team player mindset, Prompt, Courteous
- Proficient with multinational cuisine and specialized diets

Education

AOS Culinary Arts The Culinary Institute Of [REDACTED] NY. 1990

Professional experience

Estate Chef

2016-Present Coral Gables FL / [REDACTED] 130' M/Y

- ☐ Prepare healthy, creative, multicourse meals with an emphasis on quality ingredients while maintaining set nutritional goals.
- ☐ Organize and prepare all family functions, holiday parties and corporate events
- ☐ Westport 130: Frequent charters, vacations and dinner cruises **Bahamas / Xumas**

Executive Chef

2012-2016 [REDACTED], Coral Gables FL

- ☐ Design and implement dining and banquet menus to reflect area destination restaurants and upscale hotels.
- ☐ Constantly strived to improve upon customer service, operational systems and budget expectations while expanding membership services

Director of Food and Nutritional Services

2001-2012 [REDACTED] Hospital, Hialeah, FL

- ☐ Achieved an atmosphere of quality patient care through new and innovative therapeutic diets, creative menus and meal delivery systems
- ☐ Create and implement new operating systems, budgets and cost control tools including employee achievement goals and patient satisfaction guidelines

Executive Chef

1999 – 2001 [REDACTED] Hotels And Resorts, Seattle, WA. HQ

- ☐ Develop full service food and beverage programs for two properties grossing over \$6.5 million in sales while exceeding budget expectations
- ☐ Implement all formalized operational systems including job descriptions, inventory programs, production schedules, plate cost and presentation manuals

Executive Sous Chef

1998-1999 [REDACTED] Hotel, Miami Beach, FL

- ☐ ☐ Direct a staff of forty in full service dining, corporate meetings and banquets
Apprentice for Chef Claude Troigros with menu execution and training for the fine dining restaurant "The Blue Door"

Chef [REDACTED] de

Partie [REDACTED] New York, NY

- ☐ ☐ Achieved a full understanding and practical knowledge of all line stations.
Organized and produced banquet functions, special events and high profile receptions

Executive Chef

1996 [REDACTED] Hollywood, FL / George's Garage, Durham, NC

- ☐ Plan and execute the opening of two high-volume gourmet markets and restaurants
- ☐ Establish all standards, policies and procedures and supervised all daily operations

Executive Chef

1994-1996 [REDACTED], Miami Beach, FL

- ☐ Direct all aspects of an off-premise catering operation grouped with a full service gourmet market, prepared foods department and upscale delicatessen
- ☐ Created all standardized recipes and supervised all food production

Chef de Cuisine

1993 [REDACTED], Miami Beach, FL

- ☐ ☐ Created menus and supervised all aspects of the kitchen
Maintained cost and inventory controls and daily purchasing

Sous Chef

1992 [REDACTED]t, Miami Beach, FL

- ☐ Practical proficiency of all line stations
Purchased all food products and organized all off-premise functions and events

Sous Chef

1991 [REDACTED] Hotel, West Palm Beach, FL

- ☐ ☐ Production for high-volume banquet functions including buffet design, ice carving and
Oversaw all food preparations and staff for 5 foodservice outlets.