

PERRY F. SMITH

EXECUTIVE CHEF/CULINARY ARTS PROFESSIONAL

Location

: 23664 Carey Circle, Field Stream, IN 77659 | **Email**

: pfc@gmail.com

Telephone

: 541 987 3240 | **Mobile**

: 0400 222 777

PROFESSIONAL PROFILE

A skilled culinary professional, recognized for his comprehensive knowledge of different international cuisines and incorporation of innovative approaches when it comes to setting the stage for a customized dining experience. I have over 22 years of progressive experience managing the provision of fine dining for resorts, restaurants, country clubs, and clubhouses; refining the art of cooking; developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe. I am particularly adept in the ability to cultivate partnerships and crucial professional relationships with service providers in order to obtain the freshest and highest quality ingredients and committed to leaving patrons with an especially memorable dining experience.

CAREER HIGHLIGHTS

Island Retreat, Oceanside, CA

, Executive Chef

2005 to Present

RESPONSIBILITIES

- Supervised the dining and service operations of a 6,000-acre private resort and residential community (clubhouse, golf course, fine-dining restaurant), which was allocated an operating budget of \$1.4 million.
- Designed and implemented a creative menu with the use of fresh, local organic ingredients to provide a 5-star dining experience with a South Western flair; consulted weekly with the Organic Farmer (planting and harvest schedules for an 18-acre organic farm).
- Provided personal chef services for residents and a variety of celebrities, not least of whom were Ava Gardner and Jimmy Stewart.
- Coordinated and executed catering services, both on and off-site for events ranging from weddings to conferences.
- Created and implemented kitchen designs for both residential and commercial establishments on the resort.

Heartland Country Club, Heartland, WI,

Executive Chef

2003 to 2005

RESPONSIBILITIES

- Supervised the service operations for three restaurants generating \$1.8 million in annual food sales revenue (country club, beach club, halfway house).
- Directed the activities of 28 staff, as well as engaged in full-service restaurant operations (food preparation, customer service, chefs, cooks, assistants, and wait staff).
- Reorganized the layout of kitchens and dining areas; and developed creative, diverse menus incorporating the cuisine commonly associated with other independent, fine dining restaurants.

Hillside Retreat Restaurant, Rosenberg, AR

, Executive Chef

1989 to 2003

RESPONSIBILITIES

- Developed and implemented an American-Continental menu
- Hired and trained new staff (front and back of the house)
- Conducted a 100% renovation of the kitchen and dining areas.

ACCOMPLISHMENTS

- My post and responsibilities as an executive chef were instrumental in the turn-around of a West Shore Mountain restaurant to a high-end fine dining restaurant, formerly known as *The Edge of Utopia*.

EDUCATION & QUALIFICATIONS

IVY TECHNICAL INSTITUTE

Culinary Arts Program

Class of 1989

Graduated with highest honors.

The National Restaurant Association Educational Foundation

Servsafe® Food Protection Manager Certification

CORE SKILLS

- Staffing/ Training/ Instructing
- Menu Design/ Development
- Dining Room/ Kitchen Operations

- Catering/ Banquets/ Events
- Customer Service/ Guest Relations
- Resource Procurement/ Inventory
- Supervision (Front/ Back of House)
- Conferences/ Special Occasions
- Consultant Specialist
- Kitchen Design/ Layout
- Budgeting/ Cost Reduction
- Safety/ Sanitation/ HACCP

LANGUAGES

English ? French ? German ? Italian ? Mexican ? Japanese

HOBBIES & INTERESTS

Gardening ? Cooking ? Pottery ? Woodworking ? Reading ? Travelling

INDUSTRY REFERENCES

Daniel Partel, **Hotel Manager**

— PERRY F. SMITH is dedicated, committed, and always embodies the right elements of the hardest worker in the room. I recommend her for the position as an executive chef resume.