

JUSTICE KENDALL

CHEF

Location

: 123 Elm St | Miami, FL 33183 | **Email**

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PROFESSIONAL PROFILE

An accomplished chef with a strong combination of culinary experience and management skills, coupled with an award-winning menu preparation background. I have extensive experience in food inventory planning, procurement, and management on both national and international levels. I also have thorough familiarity with a wide assortment of international cuisines, including Japanese, French, Chinese, Italian, and Russian, among others. I have a strong background in providing exceptional regional leadership while directing multiple chain stores simultaneously.

CAREER HIGHLIGHTS

ABC Management, Miami, FL,
Chef de Cuisine

2011 to Present

RESPONSIBILITIES

- Directed all cold food preparation and catering activities of an \$11 million/year establishment.
- Had a key role to play in the supervision of the departments that catered for hot food and pastry.
- Managed and trained a team of 30 employees.
- Served plated dinners for up to 1,500 people, and buffet dinners for up to 4,000 people.

ACCOMPLISHMENTS

- Instrumental in the achievement of \$1.4 million in gross sales revenues within one month (April 2005).
- Maintained a cost under 22% while meeting up to \$13 million/year in sales goals.

DEF CAFE, Paris, France,

Sous Chef/Garde Manger

2009 to 2011

RESPONSIBILITIES

- Prepared meals at a 41-room luxury hotel that was ranked as the third-best resort in the United States by “Conde Nast Traveler” magazine.
- Directed, motivated, and managed 15 employees in food preparation on behalf of the resort’s full-service gourmet restaurant.
- Oversaw meal readiness for breakfast, lunch, and dinner, as well as assisted the Executive Chef with every aspect of daily restaurant operations, which included food/supply ordering and inventory control.
- Trained employees in customer service and food preparation procedures in line with the high-end establishment standards.

ACCOMPLISHMENTS

- Was a key player in the development of award-winning menu selections.
- Demonstrated continuous commitment to reducing food and labor costs.
- Effectively expedited dinner service.

GHI Restaurant, Miami, FL,

Head Chef

2007 to 2009

RESPONSIBILITIES

- Led kitchen operations of up to \$2 million/year in restaurant budget.

- Established menu and directed food preparation staff supervision, food inventory control, and vendor negotiations.
- Was assigned the task for catering for a multitude of formal affairs for up to 500 people.
- Trained employees in customer service and food preparation procedures in line with high-end establishment standards.

ACCOMPLISHMENTS

- Demonstrated a commitment to reducing food and labor costs continuously.

EDUCATION & QUALIFICATIONS

CULINARY INSTITUTE OF XYZ

Bachelor of Arts

Class of 2007

CORE SKILLS

- Award-winning menu creation
- Restaurant operations
- International culinary experience
- Exceptional customer service
- Personnel oversight/management

- Cost containment
- Staff training/development
- Quality assurance
- Special events development

LANGUAGES

English ? French ? Italian ? Japanese ? Chinese ? German ? Spanish ? Mexican

HOBBIES & INTERESTS

Cooking ? Pottery ? Photography ? Gardening ? Reading ? Travelling

INDUSTRY REFERENCES

Kevin Smith

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Brian Edgers

Hotel Manager

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