

PO Box 14025
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MARC NEWTON

Executive Chef
BOH Production Manager

PROFESSIONAL EXPERIENCE

EXECUTIVE CHEF 2013 - present
Urban Homemade Foods, LLC
Oakland, CA

OWNER/ CHEF 2005 - 2013
Holiday Fish Southern Cafe
Oakland, CA

LIABILITY EXAMINER 2001 - 2005
GEICO Insurance
Dallas, TX

RESTAURANT MANAGER/
HEAD COOK 1994 - 2001
Holiday Fish Market
Oakland, CA

CORE COMPENTENCIES

- Food Preparation
- Menu Creation
- Inventory Management
- Ordering of Supplies/Food
- COGS Management
- Sanitation Policies
- Personnel Management
- Staff Training

EDUCATION

ServSafe Manager Certification
Cert No. 9329447
2012

BBA: Business Management
Henderson State University, AR
1994

Experienced Leader

I have over **20 years of experience** overseeing kitchen operations in fast paced food service environments with overall responsibility of managing staff and operations of the kitchen to ensure the highest quality of food service. Running a smooth operation while being responsible for managing costs, building, equipment, training, and leading a great team to have a successful food service environment is my daily objective. Exceeding productivity metrics, taking corrective action as needed to ensure standards, sales goals, and guest satisfaction are maintained is my purpose.

Seasoned Kitchen Professional

Fast and efficient food preparations, working independently or as a team member. Hands-on approach that **understands the discipline of an engaged chef/ cook**. Effective in operating multiple food production stations with a commitment to quality ingredients and an uncompromising approach to food preparation and plated product. Passionate about ensuring the dining experience for all consumers.

Business Development

Worked closely with the senior management team of our small family restaurant to create and launch the Mobile Food Service division by partnering with major concessionaire clients to expand our company brand into sports/ entertainment venues thereby **increasing catering revenues by 40%**.

Hard Working

Proven record of responsibility and uncompromised work ethic. Thorough comprehension of time, inventory, and production management. Fully accustomed to night, weekend, and holiday shifts where volume, sales, and profit margins are goals.