

ENER ROD

enerrod@yahoo.com

Cell: (312) 772-0679

~ Chef/Kitchen Manager ~

Dynamic culinary professional possessing a wealth of experience across a diverse range of environment, seeks to utilize expertise to enhance operations within a progressive organization.

SUMMARY

- Comprehensive background in restaurant operations with hands-on experience in both start-up and streamlining of existing operations encompassing: Planning, Scheduling, Ordering, Inventory Control, Cost Controls, Cash Management, Maintenance, and Product Quality Control
- Personable, articulate, and common-sense approach to the business aspects of operations; able to handle key responsibilities and implement changes for optimum service and P&L performance.
- Demonstrate successful leadership qualities: hiring, training, scheduling, motivation, & evaluation.
- Hold EPA certification for installation and repair of HVAC systems/equipment.

EXPERIENCE

STATION E, Chicago, Illinois

2007 – 2014 **OWNER / Proprietor**

Developed all policies, practices, and operations for this family owned 47 seat diner. Grow market through strategic initiatives, capitalizing on "green" aspect of restaurant's construction and operation (features green roof and conscious waste management).

Highlights

Schedule, train, mentor, and direct staff to provide the best possible experience for patrons.

- Utilize best practices in procurement and inventory utilization to increase profitability and minimize waste/environmental social impact.
- Foster an environment where employee moral and personal ownership is developed through interaction and personal participation.

PRARIE FIRE, Chicago, Illinois

(Chef Sarah Stagner)

2010-2011 **PM SOUS CHEF**

Highlights

Responsible for overseeing PM Shift operations for restaurants and catered events. Coordinated with Chef on development of menus, client interaction, ensuring adherence to recipes and standards.

- preparations for daily specials and standard menu items. Delegate
- and breakdown of all stations in kitchen area. Supervise clean up
- inventories and prepared purveyor ordering sheets Monitor daily

CAPITAL GRILL, Rosemont, Illinois

GARDMANGER

2009 – 2010 **LEAD**

Highlights

Develop recipes to expand menu offering, including: salads, appetizers, and desserts. Work with head chef and sous chef to pair offerings.

- Act as lead educator overseeing training program in support of future store openings.
- Manage food preparation and portion control; develop attractive presentation in cold station

KBR, Afghanistan

2006 - 2008 **NIGHT SHIFT MANAGER**

Highlights

Ensured balanced and diverse menu offerings for officers and personnel: 2,600+. Participated in ordering of supplies and requisition of needed rations, as well as specialty items when possible.

- Compensated for field situations such as delays in shipment do to military activity.

ENTERTAINING COMPANY, Chicago, Illinois

2002-2005 **CHEF ON SITE**

Highlights

Manage timely food preparation for formal and informal dining.

- Manage food preparation quality and portion control; develop attractive presentation.
- Coordinate transport, set up and take down of on-site food preparation operations.

Highlights	<p><u>GREG CHRISTIAN CATERING</u>, <i>Chicago, Illinois</i> 1999–2002 SOUS CHEF Responsible for overseeing back-of-house operations for restaurants and catered events. Collaborated with Chef on development of menus, client interaction, and ensuring operational compliance.</p> <ul style="list-style-type: none"> • Hired, supervised, and evaluated staff; provided customer service training. • Completed daily financial records; managed budgets. • Monitored inventory; ordered stock; verify prices; recorded purchases. • Responsible for facility maintenance.
Highlights	<p><u>THE HOT KITCHEN</u>, <i>Navy Pier, Chicago, Illinois</i> 1996–1997 SOUS CHEF Kitchen operations support banquet room for up to 5,000.</p> <ul style="list-style-type: none"> • Hired, trained, supervised 17 line cooks; oversaw quality, presentation, and sanitation. • Managed large events including food preparation for the Democratic National Convention.
Highlights	<p><u>MARIOS RESTAURANTE</u>, <i>Chicago, Illinois</i> 1994–1996 CHEF 85-seat restaurant. Annual revenues: \$1 million.</p> <ul style="list-style-type: none"> • Held full responsibility for start-up operations of this new restaurant; developed recipes, menus and specials; trained staff and established operational procedures. • Developed vendor sources and managed kitchen P&L. • Hired, trained, supervised and developed employees; oversaw quality, presentation, portion control and sanitation.
TRAINING	<p><u>COOKING & HOSPITALITY INSTITUTE OF CHICAGO (CHIC)</u> Restaurant Management Certificate</p>
PERSONAL	<p>Bilingual fluent in Spanish</p>
LICENSURE	<p>40 Hr Managers Serv Safe Certification</p>