

# ENER ROD

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## ~ 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).

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

2010-2011 PM SOUS CHEF

(Chef Sarah Stagnner)  
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

2009 – 2010 LEAD

#### GARDMANGER

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

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 due to military activity.

#### ENTERTAINING COMPANY, Chicago, Illinois

2002-2005 CHEF ON SITE

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

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	<b>GREG CHRISTIAN CATERING, Chicago, Illinois</b>	1999–2002 <b>SOUS CHEF</b>
	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.	
<i>Highlights</i>	<ul style="list-style-type: none"> <li>• Hired, supervised, and evaluated staff; provided customer service training.</li> <li>• Completed daily financial records; managed budgets.</li> <li>• Monitored inventory; ordered stock; verify prices; recorded purchases.</li> <li>• Responsible for facility maintenance.</li> </ul>	
	<b>THE HOT KITCHEN, Navy Pier, Chicago, Illinois</b>	1996–1997 <b>SOUS CHEF</b>
<i>Highlights</i>	<p>Kitchen operations support banquet room for up to 5,000.</p> <ul style="list-style-type: none"> <li>• Hired, trained, supervised 17 line cooks; oversaw quality, presentation, and sanitation.</li> <li>• Managed large events including food preparation for the Democratic National Convention.</li> </ul>	
	<b>MARIOS RESTAURANTE, Chicago, Illinois</b>	1994–1996 <b>CHEF</b>
<i>Highlights</i>	<p>85-seat restaurant. Annual revenues: \$1 million.</p> <ul style="list-style-type: none"> <li>• Held full responsibility for start-up operations of this new restaurant; developed recipes, menus and specials; trained staff and established operational procedures.</li> <li>• Developed vendor sources and managed kitchen P&amp;L.</li> <li>• Hired, trained, supervised and developed employees; oversaw quality, presentation, portion control and sanitation.</li> </ul>	

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<b>TRAINING</b>	<b>COOKING &amp; HOSPITALITY INSTITUTE OF CHICAGO (CHIC)</b> Restaurant
<b>PERSONAL</b>	Management Certificate
<b>LICENSURE</b>	Bilingual fluent in Spanish