

# **William Rad Bray III**

## **Executive Chef ~ Catering Coordinator ~ Owner**

Santa Ana, CA

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To successfully combine passionate culinary skills with effective leadership in the kitchen by creating superior cuisines and use of kitchen knowledge. To establish key learning marks and sales strategies for employees; as well as, to increase productivity and efficiency between the kitchen and Front of House. To utilize 16 years of experience within the culinary industry to meet business goals and objectives, with a positive, upbeat attitude.

### **WORK EXPERIENCE**

#### **Chef de Cuisine**

Veterans First - Santa Ana, CA - January 2014 to Present

##### **Responsibilities**

Maintain a positive working environment to better the living styles of the Veterans, rotate stock, make a weekly and monthly menu based on rotatory inventory, ensure a nutritional and breakdown of special diets within the veteran community.

Maintain a clean and functioning kitchen to better serve Military Veterans that are housed within Orange County. Areas of Santa Ana, Orange, Anaheim, and Garden Grove.

Giving the veterans a gourmet and nutritional meal, three times a day including fresh baked goods, fresh desserts, and other assorted nutritional

##### **Skills Used**

Managing time, cost control, efficient use of product - nothing is thrown away.

Proper use of kitchen and it's embodied utensils and equipment.

#### **Exec. Chef ~ Owner**

Ryder's Block Catering - Riverside, CA - September 2004 to Present

##### **Executive Chef, Owner**

- Private Chef for Private Families within Bel- Air and Government/ California Dignitaries.

- Certified Bartender
- Taught cooking classes for business and in-home parties.
- Created menus from personal scratch recipes; Mexican cuisine, French-American cuisine.
- Created Website design and executed party layouts
- Managed, taught and lead kitchen crew of 25
- Executed Menus for Parties from 2 to 800 guest weddings.
- Private in-home classes : Thai, French, Mexican, American, Sushi, World Cuisines.
- Commercial and Residential Catering Parties

#### **Culinary Director, Executive Chef**

Morrison Management Specialists - August 2011 to March 2012

Managed employees FOH and BOH, as well as, schedules.

- Created Puree program that Morrison now implements as Company Standard.
- Maintained a 100% on State Regulations, and Federal Requirements.

- Handled ordering from local fresh vendors, as well as, Corporate Vendors.
- Accountant for client along with Morrison Senior Living.
- Human Resources Representative for Culinary Account.
- Maintained 100% client retention, as-well as, maintained resident's satisfaction.
- Made Menu from scratch, taught and implemented menu to staff.

### **Executive Chef, Culinary Director**

Holiday Retirement Community - Redlands, CA - February 2010 to July 2011

Executor of food cost; feeding a 1200 residents three meals for under \$3 a day each. with demonstrating meals of necessary dietary needs for 1200 daily.

- Manage team of employees FOH and BOH, as well as schedules.
- Specialized and Certified in 20 different Special Diets needs.
- Obtained perfect score with State and City Regulations for entire length as Director.
- Taught classes of Ethnic Foods to Backyard Gardens.

### **Catering Chef / Sous Chef**

Mission Viejo Country Club - Mission Viejo, CA - November 2010 to February 2011

Catering Chef / Sous Chef position to establish kitchen foundation.

- Trained Morning Breakfast Cooks and Lunch Line Cooks on kitchen fundamentals.
- Obtained liquor and beer beginner licenses under Master Sommelier Micheal Jordan
- Established Kitchen Procedures for Main Kitchen/ Side Kitchen Bistro
- Lead Crew for daily prep and execution for Catering events for birthdays, anniversaries, and other events for members of the Mission Viejo Country Club

### **Line Cook / Pool Kitchen Supervisor**

Surf and Sand Resort - Laguna Beach, CA - July 2008 to January 2011

Expeditor, Grill, Assembler, Sauté, Hot Apps, and Pantry certified

- Catering Banquet Chef Assistant
- Efficient and fast paced while still insuring quality.
- \* Pool Kitchen Sous Supervisor
- \* Private In-Home Chef to residents in Laguna Beach.
- \* Stocked and inventory Beer, Wine, and Spirits.
- \* Made weekly menu special for Pool Kitchen

### **Lead Executive Catering Chef**

TGIS Catering - Long Beach, CA - 2005 to December 2009

Execute the finishing details of arrived plates to location.

- Kept accurate and rotated inventory of Wine, Liquors, beer fridge.
- Lead Bartender on-site.
- Supervisor on call to manage kitchen staff at party sites.
- Served parties from 4 to 1200 with a crew of 4.
- Specialized in Mexican and European Tapas to Main Courses.
- In-home Private Chef to 5 clients with families with different diets.
- Worked events of Government Dignitaries to Celebrity Events.
- Lead kitchen crew in Prep Kitchen as well as kitchen and waitstaff at events.

### **Pastry Chef, Sous Chef, Bartender**

CP's Place - Riverside, CA - May 2004 to February 2009

Sous Chef executing re- kitchen opening procedures.

- Made and created daily menu with wine and beer pairings.
- Created and made new drink specials with new innovative liquors and mixes for drink menu.
- Specialized in Vegan, gluten-free diets.
- Established new procedures for servers and FOH crew members.
- Pastry Chef, created dessert and cocktail pairing desserts weekly.
- Created new exciting wine pairing additions to weekly special
- Received 3 Awards for Newest Best Innovative cooking healthy on budget.
- Inventory, Daily ordering, while maintaining food cost and BOH labor
- Created and made fresh desserts daily.
- Made Wedding and Party Cakes on demand.

### **First Class Petty Officer, BT1/MM1**

United States Navy, Coronado Island - January 1998 to July 2006

Engine Boiler Room Technician

USS-CV64 Constellation

- Achieved various Professional Valour awards and medals while enlisted
- Led small 3 personnel crew to the rebuilding and repair of vital boiler equipment of a 1200 PSI Steam Plant while saving the U.S. Navy 10.4 million dollars.
- Achieved above average medals and awards for conduct and recognition from Commander and Chief, and Secretary of Defense.
- Ships Lead Medical Responder/ Fire Fighter in Engineering Department.

\* Led crew of 12 to Achieving a Medal of Naval Firefighting, not achieved since 1964.

### EDUCATION

#### **Associates**

The Art Institute of California - Santa Ana, CA

### SKILLS

Ms. Word, Powerpoint presentations, Inventory Management, graphics design, Linux knowledge, web design,.

### MILITARY SERVICE

Service Country: US

Branch: United States Navy / USN

Rank: BT2 / Boiler Technician Specialists

Served aboard USS CV-64 Constellation.

United States Air Craft Carrier.

Boiler Tech. / Machinist Mate

Over-saw repairs as well as everyday working readiness for battle preparedness.

Lead crew or 5-8 daily.

### Recommendations:

\*Surface Warfare Medal. Knowledge of all working departments aboard ship. ( Completed in 2 months versus 2 years)\*Advanced Sharp Marksman.\*Advanced placement for Service Member.\* Navy Fire-Fighting Medal\* Coast Guard Rescue Medal / Ribbon\* Pacific Fleet Medal x3

## CERTIFICATIONS

### **Serv-Safe**

September 2006 to September 2015

Culinary Certification of food handler standards.

## GROUPS

### **American Culinary Federation**

July 2010 to Present

Culinary Federation of culinary elite Chefs. Sharing knowledge and resources from around the World as-well as among American Chefs.

## PUBLICATIONS

### **Orange County New Creative Foods.**

August 1, 2008

Magazine placed 3 of my dishes in layout twice to publicize new creative display and flavors of food, from savory to dessert with wine and cocktail pairings.

### **OC Magazine**

September 2, 2006

New Inventive Main Courses and Desserts

Described various Main Courses and desserts at CP's Place

Using Fusion of flavors, and making a twist on favorite dishes.

## ADDITIONAL INFORMATION

- Proven ability to produce quickly under pressure, without sacrificing quality.
- Basic and Advanced Mastery of Cooking Philosophy and Techniques.
- Attention to detail, and having a strong work ethic
- Full range of managerial skills and motivating techniques.
- Advanced industry knowledge of cooking tools and equipment.
- Understanding of all key health and sanitation concerns.
- Able to lead by example, and to follow the example set.