

Tue 8/7  
10 am

# Allen Beryl Chase

Manahawkin, NJ 08050 | (443) 949-5491 | [lordchaseherndon@yahoo.com](mailto:lordchaseherndon@yahoo.com)

## Executive Chef / Food Service Director

### Food Services Operations Management | Team Recruitment Building & Leadership | Culinary Mastery

Executive Chef and hospitality industry expert with an extensive track record of accomplishments ranging from new restaurant launches to entrepreneurial successes to specialized food program design and implementations. Repeated success opening numerous restaurants and food service programs including two chef owned casual concept cafes. Subject matter expert knowledge of both front & back of house operations with strong experience designing optimal kitchen layouts to significantly improve operational performance.

Dedicated advocate for organic, natural, and sustainable foods with a focus on designing Farm to Table menus. Excels at creating an environment that empowers staff to continually engage in professional development and strive for the highest standards of food preparation and customer service.

- Hospitality Management
- Catering Operations
- Restaurant Management
- Fine & Casual Dining
- Food Program Design & Development
- Menu Design & Cost Analysis
- Inventory Management
- Six Sigma Principles
- Front & Back of House Operations
- New Restaurant / Program Launch
- Customer Service Excellence
- Sales & Marketing

## CAREER HIGHLIGHTS

- ❖ Launched two casual concept cafes as the Chef/Owner; Back Creek Café (1998) and The Energy Café (2005).
- ❖ Featured presenter at the Smithsonian Folk Life Festival: Food of the Chesapeake Region (2005).
- ❖ Authored numerous articles on culinary topics as a Food Writer for the Chesapeake Chef (2004).
- ❖ Opened over 40 restaurant/food service programs including a health club and assisted living home.
- ❖ Designed and implemented the Brain Food Program for the Somerford Place Annapolis, Alzheimer Assisted Living Home.
- ❖ County Executive Appointee to the Parole Growth Management Advisory (PGMA) Committee to influence mixed use legislation for Anne Arundel County, Maryland (1999).
- ❖ Consulted on over 30 commercial and three residential construction projects.
- ❖ National Endowment for the Humanities Grantee, University of Maryland.
- ❖ One-time Board of Directors member for Café Lautrec in Washington, DC.
- ❖ Human Development and promotion of unskilled staff to Sous Chef positions and leadership

## PROFESSIONAL EXPERIENCE

**LORD CHASE HERNDON**, Manahawkin, NJ  
*Executive Chef / Consultant / Keynote Speaker*

2010 - Present

### EXECUTIVE CHEF / CONSULTANT, 2010 - Present

- Contract out in expert roles (Food & Beverage Director, Executive Chef, Chef de Cuisine, Chef Garde Manager, Banquet Chef) to develop, build, or lead restaurants/programs.
- Design kitchen & foodservice layouts/designs, offer training in fine dining & wine service, and assume control of operations and facilities as needed.
- Employ expertise to design menus & analyze costs, implement improved procurement & inventory controls, and cost out goods.
- Elevate guests' evaluations consistently in 6 months with cost savings and improved scratch quality
- Act as an advocate for organic, healthy, and non-GMO foods, natural locally sourced & sustainable foods
- Creating Farm to Table menus with cost, quality and consistency
- Three core focus areas:

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- ✓ Building and advancing healthcare dining service quality and programs;
- ✓ Gourmet imported specialty foods, and contemporary regional American & World cuisines;
- ✓
- Currently acting as the Food Service Manager for Harvey Cedars Bible Conference (2017-Present).
- Recruited as a Contract Assignment Chef (2014-2017) for B & I Contractors assisting multiple organizations (Eurest, Sage, Sodexo, Guest Services/GSI, City of Alexandria).
- Assumed control of daily operations as the Chef de Cuisine for Erickson Living (2013-2014), managing the operations of multiple food operations serving between 500 and 700 residents/guests daily.
- Hired out as a Personal Chef & Private Duty Caregiver (2010-2013) for residents of Anne Arundel County, MD.

## **KEYNOTE SPEAKER, 2013 - Present**

- Sought after speaker on topics such as "Building an Organic Healthcare Dining Program", "Truth in Advertising: Menus that Match the Marketing", and "The Importance of Positive Training from the Bottom up!".

## **SELECTION OF PRIOR EXPERIENCES:**

**Executive Chef /Food Service Director**, Harvey Cedars Bible Conference Center, Harvey Cedars, New Jersey

**Food & Beverage Director/ Executive Chef**, Somerford Place Annapolis, Annapolis, MD

**Managing General Partner**, Chase Family Properties, Residential Real Estate & Development, Annapolis, MD

**Food & Beverage Director/Executive Chef/ General Manager/Owner**, The Energy Café, Arlington, VA

**Senior Catering Sales Manager**, Classic Hospitality, The Morrison Clark Inn, & Henley Park Hotel, Washington, DC

**Food & Beverage Director/Chef**, Sunrise Assisted Living of Springfield, VA, Springfield, VA

**Chef de Cuisine /Manager - Prepared Foods**, Whole Foods: Bread & Circus, Washington, DC

**General Manager & Chef Partner/Freelance Consultant**, Chase Food Group, Back Creek Café, & Chase Caterers

*Full professional history available upon request.*

## **EDUCATION & CREDENTIALS**

**Maryland State Certification for Health Care Manager**, Anne Arundel Community College, City, Arnold, MD

**Coursework in Business & Entrepreneurship**, University of Maryland College Park, College Park, MD

**Coursework in English, Pre-Law, and Women's Studies**, University of Maryland College Park, College Park, MD

**Coursework in English**, Saint Francis University, Loretto, PA

**HACCP & Sanitation Certified**

**Submission Date** 08-09-2018 10:09:49

**First Name**

Allen

**Last Name**

Chase

**E-mail Address**

lordchaseherndon@yahoo.com

**Phone**

(443)949-5491

**Address**

75 Ash Road

**Unit or Number**

75

**City, State**

Manahawkin

**Zip Code**

08050

**What region(s) are you applying to work within?**

- New Jersey

**Which position(s) are you applying for?**

- Cook
- Server
- Bartender

**Are you applying for:**

- Full-Time

**When can you start?**

 Monday, August 13, 2018

**Can you work overtime?**

Yes

**How did you hear about us?**

- Craigslist

**What days/times can you work? Select all that apply:**

- Monday AM
- Monday PM
- Tuesday AM
- Tuesday PM
- Wednesday AM
- Wednesday PM



- Thursday AM
- Thursday PM
- Friday AM
- Friday PM
- Saturday AM
- Saturday PM

**Have you ever applied to or worked for Acrobat before?**

No

**If hired, would you have reliable means of transportation to and from work?**

Yes

**If hired, can you present evidence of your legal right to live and work in this country?**

Yes

**Are you able to perform the essential functions of the job for which you are applying?**

Yes

**Name of School**

University of Maryland College Park  
College Park, Maryland

**City & State**

College Park, Maryland 20742

**Grade/Degree**

112 hours toward degree

**Graduated?**

No

**Do you have any special licenses? (If so, label under "Special")**

Yes

**Are you computer literate? (If so, label which programs under "Special")**

Yes

**Are you proficient with Point of Sale systems? (If so, label which under "Special")**

Yes

**Do you have any experience, training, qualifications or special skills? (If so, label under "Special")**

Yes

**Special:**

ServSafe Certification  
Northern Virginia Food Manager Certificate

**Are you currently employed?**

No

**Can we contact your current employer?**

Yes

**Name and Address of Employer**

Harvey Cedars Bible Conference Center

**Type of Business**

Conference Center

**Phone Number**

(609) 931-2676

**Your Position & Duties**

Food Service Director

Daily BOH and FOH operations, managing a staff that ranged from 12 to 40 staffers. Oversight for all scratch cooking and production for 400 to 2400 meals per day.

**Date of Employment (from/to):**

May 2017

**Reason for Leaving**

July 2018, plans to move Utah, but my plans were vacated and now staying in New Jersey

**Still Employed:**

No

**Name and Address of Employer**

Food Staff

7600 Georgia Avenue NW

Washington, D.C. 20012

**Type of Business**

Hospitality Employment Agency

**Phone Number**

(202) 722-2213

**Your Position & Duties**

Contract Chef for various clients

**Date of Employment (from/to):**

August 2014

May 2017

**Reason for Leaving**

To seek full time new opportunity in New Jersey

**Still Employed:**

No

**Have you ever been fired from a previous place of employment? If yes, please explain:**

No

**Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:**

N/A

**First Name**

Mark

**Last Name**

Santillanes

**E-mail Address**

HR@hcbc.org

**Phone**

(609) 312-6176

**Relationship:**

HR Director

**Years Acquainted:**

1.5

**First Name**

James

**Last Name**

Carson

**Phone**

(609) 661-0622

**Relationship:**

Former Team Director

**Years Acquainted:**

1.5

**First Name**

Richard

**Last Name**

Snyder

**Phone**

(831-)402-9995

**Relationship:**

Family Friend

**Years Acquainted:**

50 years+

**I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document**

**used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.**

- (Checked box indicates acknowledgement)

**I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.**

- (Checked box indicates acknowledgement)

**I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.**

- (Checked box indicates acknowledgement)

**I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.**

- (Checked box indicates acknowledgement)

**Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.**

- (Checked box indicates acknowledgement)

**I hereby acknowledge that I have read and understand the above statements.**

- (Checked box indicates acknowledgement)

**Applicant Digital Signature (Type Name):**

Allen Beryl Chase

**Date:**

 Thursday, August 09, 2018