

Kathy Elmore
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Focus Statement:

Looking for a rewarding position with quality of life

Education:

Rockville High School 1983
Graduated Le Cordon Blue Culinary Institute California 2010
California board of Insurance 2014

Certifications:

Certified Chef
Serve Safe certified expires 2016
Certified in CPR, first aid, fire fighting, through United States Coast Guard
Certified Merchant Marine
Insurance License # OJ19733 Accident, health, Life Agent

Experience:

- ▲ Opened 4 restaurants for 3 different companies 2 fine dining, 2 training restaurants
- ▲ Developed procedure manual and seating charts
- ▲ Trained and taught over 600 employees, 50 managers
- ▲ Catered to schools private themed events, dinner parties, weddings
- ▲ QSC auditor for food safety for entire area
- ▲ From scratch cooking using only the finest ingredients
- ▲ Enforced and inspected area restaurants for food safety practices
- ▲ Excellent Baking skills, breads, cakes, puddings, mousse, jams, sauces, etc...
- ▲ Purchasing of products, maintaining food cost, cost analysis
- ▲ Daily deposits and cash control, daily and weekly inventory control
- ▲ Labor cost, scheduling, payroll
- ▲ Performed externships for LeCordon Bleu Students.
- ▲ Sat on the board of restaurant managers for entire area, editor of regional newsletter
- ▲ General manager for 30 years for different restaurant concepts Multi unit Manager
- ▲ Kitchen manager, executive chef 4 years, fine dining all from scratch cooking
- ▲ Taught cooking classes at The Learning Exchange in Sacramento, Private cooking lessons
- ▲ Have completed, edited 15 cooking instructional videos la-cappellas.com
- ▲ Delivered Benefits to Union members presented and wrote Insurance Policies, Administered health screening test for Insurance company.

Skills and Strengths:

- ▲ Ability to multi task in the kitchen
- ▲ Excellent knife skills, exceptional training skills.
- ▲ Great organizational skills, cleanliness and sanitation of kitchen
- ▲ Maintaining food safety and quality
- ▲ Reliable, dependable, honest and dedicated
- ▲ Taste profiles, balancing spices, presentation

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Employers

October 2 2015 to current Treasure Island Job Corps (Culinary Instructor Fine dining)

351 ave. H Bldg 442 San Francisco Ca. 94130 1-866-433-9631

January 2015 to September 13 2015 Rubios (General Manager)

127 Serramonte Center Daly City Ca. 94015 Jag Mahil (650) 757-4996

October 2014 to February 2015 Life Insurance agent American Income Life

1601 Bayshore Dr. Burlingame Ca. Roger Fung (650) 651-7005

February 3 2014 to September 13, 2014 BT Collins US Army Reserve Center

8300 Santa Cruz St. Sacramento Ca. 95828 Angelica Rojas (916) 383-8060

Sept 2011 to Nov.2013 HMS host, Esquire Grill (kitchen Manager)(fine dining)

Sacramento International Airport (fine dining) Kelvin Kimbell (916) 448-8900

March 2012 to March 2013 Linde Lane Restaurant (Executive Chef)

140 N. Jackson Dixon Ca. 95843 John DeLarosa (707) 693-8327

June 2011 to Sept 2014 Owner of La-Cappellas catering and private chef services

Private chef for special events, themed parties of over 100, cooking classes for college, writing weekly menus for private clients along with weekly shopping list and recipes. Cooking classes for residential community, helping out restaurants with organization of their kitchen, along with safety guidelines and procedures etc.

June 2010 to June 2011 Manager Wendy's International 2646 Watt Ave. Sacramento Ca.95821

August 1998 to June 2010 Restaurant General Manager, Jack In The Box Corporation 1-800-955-5225

- ▲ 41 Soda Bay Rd. Lake Port California 95453
- ▲ 1329 S. Jackson St. Jacksonville TX. 75766
- ▲ 2207 W. Oak St Palestine TX. 75801
- ▲ 121 N.W. Loop 323 Tyler Texas 75702

September 1996 to June 1998 Mr. Gattis Restaurant

Tyler TX. Business closed down location

June 1994- September 1996 General Manager Taco Bell

Loop 323 Tyler texas, Rusk Tx. Athens Tx

October 1993 to June 1994 Restaurant Manager Wendys Restaurant (Franchise)

- ▲ 3920 S.W. Loop 323 Tyler Texas 75701

February 1987 to June 1993 Restaurant General Manager Bickfords Family Restaurant (full service)

- ▲ Hartford Turnpike Vernon Ct. 06066 (Closed down locations in 2004) Marriott Corporation

1. The first step in the process of creating a new product is to identify a market need. This involves conducting market research to understand what consumers want and what problems they are trying to solve.

2. Once a market need is identified, the next step is to develop a concept for a product that addresses that need. This involves brainstorming ideas and creating a prototype.

3. The third step is to conduct a feasibility study to determine if the product is viable. This involves assessing the technical, financial, and market aspects of the product.

4. The fourth step is to develop a business plan. This involves outlining the business model, marketing strategy, and financial projections.

5. The fifth step is to secure funding. This involves pitching the product to investors and securing the necessary capital to develop and launch the product.

6. The sixth step is to launch the product. This involves creating a marketing campaign and distributing the product to the target market.

7. The seventh step is to monitor the product's performance. This involves tracking sales, customer feedback, and market trends to ensure the product is meeting its goals.

8. The eighth step is to iterate on the product. This involves making improvements based on customer feedback and market trends to enhance the product's value.

9. The ninth step is to scale the product. This involves expanding the product's reach to new markets and increasing production volume.

10. The tenth step is to maintain the product. This involves ongoing marketing, customer support, and product updates to ensure the product remains relevant and competitive.

11. The eleventh step is to evaluate the product's success. This involves analyzing the product's performance against its goals and determining if it is a successful venture.

12. The twelfth step is to plan for the future. This involves identifying opportunities for growth and developing strategies to capitalize on them.

13. The thirteenth step is to exit the product. This involves selling the product or business to another party, typically through an acquisition or IPO.

14. The fourteenth step is to reflect on the experience. This involves evaluating the lessons learned from the product development process and applying them to future ventures.

15. The fifteenth step is to celebrate the success. This involves acknowledging the achievements of the team and the success of the product.

16. The sixteenth step is to continue to innovate. This involves staying up-to-date on market trends and developing new products to stay ahead of the competition.