

Executive Chef & Food Beverage Manager

STEPHEN SAGAR



Profile

I have been in the culinary industry since 2003 with eight years of executive level experience with Red Seal Certification.

In my current role as Food & Beverage Manager, of Nobleton Lakes Golf Club, I oversee over 30 staff members and three departments that generate well over a million dollars of revenue annually.

Additionally, I teach culinary throughout Ontario through the PC Cooking Schools where I teach novices and professionals alike to further their skills.

References

Carmen Jeffrey: 416-428-9906

Charles Seguin: 705-245-2500

Ian Kirkpatrick: 705-896-6444

Brian Urbach: 705-790-5595

Paul Foy: 705-527-1463



171 GRENADIER RD
TORONTO ON M6R 1R8



647-325-4269



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EXPERIENCE

*Nobleton Golf Club, 125 Nobleton Lakes Dr.. Nobleton, ON
Food & Beverage Manager November 2017 - present*

- Manages all aspects in food and beverage services.
- Ensures all staff wear proper uniforms and maintain a professional presentation.
- Correctly calculated inventory and ordered appropriate supplies.
- Communicate effectively with FOH and BOH staff regarding all special functions.
- Responsible for all human relation issues and reports to human resources of any staff incidents.
- Occasionally fills in all areas in FOH and BOH positions when needed.
- Conducted timely performance evaluations for all staff.
- Promoted the business through participation in and sponsorship of community events.

*Midland Golf & Country Club, 9536 Highway 93. Midland, ON
Food & Beverage Manager and Executive Chef, Apr 2008 – 2014, Sept 2015 - November 2017*

- Carefully interviewed, selected, trained and supervised over 30 staff members.
- Clearly and promptly communicated pertinent information to staff during weekly meetings.
- Organized special events in the restaurant and event tent including golf tournaments, weddings, promotions and corporate luncheons.
- Carefully developed a lucrative annual food and beverage marketing plan and strict budget to maximize profit.
- Correctly calculated inventory and ordered appropriate supplies.
- Strategically developed effective marketing plans to increase sales and profits while managing costs.
- Prepared for and executed new menu implementations.
- Oversaw front and back of house personnel to maintain adequate staffing and minimize overtime.
- Expertise in JONAS software.

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SKILLS

Staff Scheduling

Menu Design

Trained in performance and wage reviews

Classically trained Chef

Proven cost control expert Sales

Large and small quantity cooking

Marketing and Advertising

Conflict resolution techniques

Natural leader

Strong work ethic

Training Manual Writing

Photography

EXPERIENCE

Canadian Golf & Country Club, 7800 Golf Club Way, Ashton, ON K0A 1B0

Food & Beverage Manager and Restaurant Manager, September 2014 – June 2015

Boulevard Club, 1491 Lake Shore Blvd W, Toronto, ON M6K 3C2

Chef de Partie, August 2006 - 2007

National Ballet School of Canada, 400 Jarvis St, Toronto, ON M4Y 2G6

Sous Chef, February-August 2004 -2006

Royal Canadian Military Institute, 426 University Ave, Toronto, ON M5G 1S9

Sous Chef, 2004

Barberian's Steakhouse, 7 Elm St, Toronto, ON M5G 1H1

Entremetier, Saucier, September 2003 July 2004

EDUCATION

George Brown College, 200 King St. E Toronto ON M5A 3W8

Associate of Arts, Culinary Management - 2003

Ontario College of Art & Design, 100 McCaul St. Toronto, ON M5T 1W1

Bachelor of Arts, Integrated Media - 1999

360 Restaurant, 301 Front St W, Toronto, ON

ACCOMPLISHMENTS

While managing Midland Golf & Country Club, increased sales by 30% while reducing food cost by 8% and labour cost by 15% from 2015 to current year resulting in a net contribution of over \$100,000 from last year to this year. Track record of reducing turnover by creating and implementing no-cost incentive programs and staff appreciation events.