**Douglas Lafontaine-Barclay**

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**PROFILE**

A people oriented leader with 30 years of experience in foodservice, mentoring and adult training. I am a results oriented professional with a passion for culinary arts.

Key competencies include:

* Excellent communication and interpersonal skills; ability to mobilize and engage people
* Mentoring and training; turning knowledge into ability
* Superior organizational abilities and operational expertise; excellent attention to details
* Proven ability to gain efficiencies and reduce costs

**CAREER SUMMARY**

# **Lutherwood Senior Services, Waterloo Mar 2011- Present**

**Cook**

**Responsible for:**

* Fine Dining Restaurant; serving 50-100 guests
* purchasing and inventory control
* day to day kitchen operations; including food preparation
* menu planning and creative plate presentations

**Accomplishments**

* increased revenue and decreased costs
* improved customer service; measured in part by zero plate returns
* provided daily menus within cost parameters
* special events; theme nights, wine paring events, holiday buffets

# **Conestoga College, Waterloo Sept 2008 – June 2010**

**Chef Technician**

**Responsible for:**

* preparation and delivery of lectures and exams; in accordance with Ontario Education standards
* kitchen operations in production kitchen and culinary labs
* menu planning
* participated in coordinating departmental initiatives

**Accomplishments**

* initial Instructor for the Ontario Youth Apprenticeship Program (OYAP)
* planned and coordinated Board of Directors Annual Gala, 2008

# **David’s gourmet, Waterloo Sept 2006- July 2008**

**Executive Chef**

**Responsible for:**

* off-site catering; 30-300 people
* purchasing and inventory control
* day to day kitchen operations; including food preparation
* training and scheduling staff
* menu planning

**Accomplishments**

* two store openings; including promotions and product knowledge seminars
* developed catering department

# **Stratford Country Club, Stratford Sept 2001- July 2006**

**Executive Chef**

**Responsible for:**

* Budget details; including annual forecast and ongoing budget and cost controls
* day to day kitchen operations; including food preparation for 250 seat dining room
* hiring, training and scheduling staff
* menu planning

**Accomplishments**

* exceeded budget expectations; 30% increase in food sales
* new supplier relationships resulting in decreased operational costs and special programs

# **The Victorian Inn on the park, Stratford April 2000 - June 2001**

# **Executive Chef**

**Responsible for:**

* budget details; annual forecasting and ongoing budget and cost controls
* day to day kitchen operations; including food preparation for 115 room hotel kitchen
* hiring, training and scheduling staff for restaurant and banqueting
* menu planning

**LSG/SkyChefs, Toronto Sept 1998 – Dec 1999**

**Executive Chef**

**Responsible for:**

* H.A.C.C.P. Foodsafe Programs
* day to day kitchen operations; including food preparation for flight kitchen
* training and scheduling staff
* menu planning

**Accomplishments**

* exceeded H.A.C.C.P. implementation objectives; reduced timeline by 4 months
* new menus developed and implemented for top 3 clients

# **D. Lafontaine-Barclay & Associates, Toronto Oct 1994 – Sept 1998**

**Owner, Consulting Development Chef**

**Services provided included:**

* menu development and cost controls
* instruction of Adult Professional Cooking PSBGM
* Development and Research, Cara Operations, Delta Daily Foods, Oetker and others

**Accomplishments**

* participated in the standardization of Chef training requirements for the Province of Quebec
* new product development ie: Harvey’s fries 1995

**EDUCATION & PROFESSIONAL DEVELOPMENT**

George Brown College of Applied Arts & Technology, Toronto 1978-1979 1978 -1979

Certificates in Menu Planning and Food Cost Controls, CRFA 1985

National Certification as Chef; Red Seal, Certification of Qualification 1990

Member of Champions Culinary Team, Westin Harbour Castle 1990-1994

Active Member, Canadian Culinary Federation (CCF) 1981-2000

N.O.V.A. Training; Crisis Management 2004-2005