

Research and Development Chef

[Weber Grill Restaurant Group](http://www.linkedin.com/search?search=&company=Weber+Grill+Restaurant+Group&sortCriteria=R&keepFacets=true&trk=prof-exp-company-name" \o "Find others who have worked at this company)

February 2011 – Present (2 years 4 months)

-The creation and development of a fully integrated Food & Beverage R&D program, specifically aimed at establishing Weber as the first-class leader in the arena of Live Fire Grilling.  
  
-Elevating all aspects of menu quality, consistency and variety with a focus on exceeding consumer’s high-level brand expectations.  
  
-Establishing an appropriate stylistic approach which is creative, exciting, tasteful and in keeping with the restaurant concept, environment, price-point, etc.  
  
-Developing menu items which assist the concept’s ability to tie into consumer’s pre-existing enjoyment of the “grilling lifestyle” and the Weber brand.   
  
-Appropriately re-balancing the menu in terms of being more trend-focused, lighter, fresher, highly seasonal, etc.  
  
-The creation of a menu which will increase dining frequency for customers brand new to the concept and those already familiar with the menu. Strengthen level of overall menu “craveability”.  
  
-Maintaining an average check of $25-$30 per person (combined day-part), and driving Food Cost of Goods to 28-29%.

[Hyatt Hotels](http://www.linkedin.com/company/220336?trk=prof-exp-company-name)

[Chef de Cuisine](http://www.linkedin.com/search?search=&title=Chef+de+Cuisine&sortCriteria=R&keepFacets=true&currentTitle=CP&trk=prof-exp-title)[Edit](javascript:void(0);)

[Hyatt Hotels](http://www.linkedin.com/company/220336?trk=prof-exp-company-name)

January 2006 – January 2011 (5 years 1 month)

Support Global Hyatt's commitment to high-quality, locally-sourced, sustainable food by  
working with local purveyors and farmers to develop a dinning experience for the  
executives which creates a food chain from the farm/orchard to table   
Successfully re-designed menu to create a low-fat, low-salt, healthy dining experience  
without sacrificing flavor   
Created numerous purchasing and operations guides to insure an environmentally  
responsible kitchen, with an emphasis on organics, sustainably-harvested fish, energy  
conservation, recycling, introduction of “green” cleaning products  
Tripled number of private catering events to include quarterly Board of Directors dinners  
for Hyatt Hotels and TransUnion, meetings for Classic Residences by Hyatt and many private  
parties for the Pritzker family  
Assisted Vice President of Food and Beverage International and Vice President/Corporate  
Chef with companywide new menu and culinary standardization programs, including recipe  
testing and plate presentation

Chef de Cuisine

[BISTROT ZINC](http://www.linkedin.com/search?search=&company=BISTROT+ZINC&sortCriteria=R&keepFacets=true&trk=prof-exp-company-name)

January 2003 – January 2006 (3 years 1 month)

Effectively directed kitchen operations with primary managerial responsibility for labor,  
food cost, inventory, purchasing, adherence to all state and local regulations  
Developed monthly specials and menus with an emphasis on high creative and culinary  
quality as well as full utilization of surplus food from the restaurant  
Efficiently created and implemented organizational strategies to streamline kitchen flow   
Reinstated standard use of food cost procedures for determining menu prices as a means to  
increase fiscal responsibility of restaurant operations

Chef de Cusine

[BRASSERIE JO](http://www.linkedin.com/search?search=&company=BRASSERIE+JO&sortCriteria=R&keepFacets=true&trk=prof-exp-company-name)

October 2000 – March 2002 (1 year 6 months)

Chef de Cuisine  
Maintained and furthered the standard use of food cost procedures for determining menu  
prices so as to maintain the proper food costs of the restaurant  
Developed specials every two weeks as well as for special events in order to utilize the  
surplus food using an appropriate concept guideline   
Effectively directed kitchen operations with primary managerial responsibility for labor,  
food cost, inventory, purchasing, adherence to all state and local regulations

[Lead Line Cook/ Opening Supervisor](http://www.linkedin.com/search?search=&title=Lead+Line+Cook%2F+Opening+Supervisor&sortCriteria=R&keepFacets=true&currentTitle=CP&trk=prof-exp-title)

[Spago Chicago](http://www.linkedin.com/search?search=&company=Spago+Chicago&sortCriteria=R&keepFacets=true&trk=prof-exp-company-name)

September 1998 – March 2000 (1 year 7 months)

Translated the menu concepts put forth by the executive chef and chef de cuisine during  
the day to day operations   
Maintained and improved the cost control of the restaurant by incorporating the catering  
surplus food into the menu mix   
Supervised and trained the line cooks, prep, and dish with an emphasis on personal  
responsibility and initiative   
Applied the experience of past operations into revising the costing of recipes and the  
general menu to maintain a desirable food cost