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Daniel T. Griffith

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Employment Objective

- ***To Pursue, Develop and Secure an excellent reputation as a Chef in a Five Star Environment***

Summary of Qualifications

- Experienced in management duties: purchasing, direction of staff, organization, inventory and cost control
- Proven as an effective leader and motivator
- Skillful in written and verbal communications, including interviewing, correctional action, and performance reviews
- Fully engaged in the pursuit of excellence through adherence to company standards
- Maintains excellent rapport with residents and guests
- Achieved customer satisfaction at Harvard Square and Brighton Court as Interim Chef

Levels of Expertise, Skills and Training

- Certified Culinarian
- Serv Safe Certified
- Current OJT with Microsoft Excel Spreadsheets and Word Documents
- Specialize in Soups, Sauces and Bake Shop
- Experienced in Leadership, Supervision and Direction in High Volume Food Production believing that setting high goals and expectations earns success for promoting growth and improvement within the company
- Banquets: 5 successful; receiving excellent rapport from customers and staff
- During Renovation at Brighton Court: Producing daily in a mobile kitchen over 250 meals, following chef's weekly buffet cycle menu for 4 months.

Employment History

Red Sky Restaurant

Community)

August 2007 – Present

Sous Chef: Duties* The supervision and leadership of kitchen staff of 8; maintaining high expectations and set standards implemented by the chef to insure high quality of sanitation and food production. Reports to the chef documentation of HACCP, cleaning schedules, calibration & temperature logs. Encourage training and culinary team development. Assisting responsibilities are: (BEO) menu planning; weekly food purchase; Labor & Food Cost Control.

Brighton Court Retirement Community

November 2001 – August 2007

Sous Chef: Responsibilities include supervision and leadership of kitchen staff of 6, quality food production including food safety, sanitation, purchasing, cost control, and recipe development. Consulting and assisting the chef in the execution of a major kitchen remodel and transition of Brighton Court's food service operations, maintaining excellent rapport with residents and staff.

Educational Background and Experience

Alaska State General Education High School Equivalent Diploma

Graduate Apprentice from SCCC and SCCC affiliation to American Culinary Federation

Catering as an Jr. Apprentice: With the help of the sponsoring house, Brighton Court, planned, developed and executed a buffet at the event of: ACF Bite of the Apprentice 2003 - 2005

Previous Management Experience

Brighton Court Lynnwood WA

November 2006

Interim Chef: Oversaw full operations of the Food Service Department with a kitchen staff of six and one direct report (Dining Room Supervisor). Responsibilities included purchasing, hiring, direction and discipline of staff, inventory cost control, menu and recipe development.

Harvard Square Denver Colorado

April 2002

Interim Chef: Duties include menu development, staff leadership and purchasing; maintaining quality assurance.

Previous Employment

Breakfast Cook (on call)	<i>Brittany Park</i>	Woodinville WA	2004
Dinner Cook (on call)	<i>Washington Oaks</i>	Everett WA	2002
Kitchen Manager	Sorority House UW	Seattle WA	2001
Lead Cook Supervisor	<i>Brittany Park</i>	Woodinville	1999

Awards and Achievements * 1st Place in US FOOD hot food competition 2004 * Employee of the year 2006* BC