

# **J. MICHAEL LOWRY**

10426 S.E. 219<sup>th</sup> St.

Kent, WA. 98031

Home; 253-854-2612

Cell; 206-919-3979

E-Mail; jmichaellowry@yahoo.com

## OBJECTIVE

**To attain a Chefs or Managers position within a progressive food service company that has potential for advancement and to progress my creativity, knowledge and training.**

## QUALIFICATIONS

- Eight years of Food Service Manager, five years of Chef & Sous Chef and four years of Assistant Kitchen Management experience in upscale restaurants and food service corporations.
- Eight years line cook experience in fine dining establishments.
- Inventories, food costs, labor budgets, scheduling, staffing, ordering and receiving of purveyors and caterings.
- H.A.C.C.P. certified.
- Serve Safe certified.
- Proficient in Multiple MS Office Programs.
- Motivating, training and development of numerous associates to achieve both their individual and the company goals.
- Personal conviction for the highest quality food and food safety with the expectation of excellence in all aspects of the food service industry and daily Life.

## EXPERIENCE

### **Consolidated Food Management:** Oct 08 to Present

- Floating Manager, Opening new accounts, training Chefs, Managers & Staff.
- Manager & Chef Vacation relief, Equipment purchasing & Installation placement w/ technicians. Menu Development & Coordinating Catering events.

### ***SIDEBAR CAFÉ “ Consolidated Food Management”***

*January 2004 to July 2008, Seattle, WA*

.Food Service Manager & Chef responsible for all aspects of private food service for a law firm of 300.

- Daily breakfast and lunch menus for staff and attorneys.
- Caterings from small meetings, all office socials and BBQ's to upscale elegant dinners for managing partners. (Dinners Formerly held at the Olympic Four Seasons)
- Weekly operating reports and all Management duties.

### ***CAFÉ ST. ANDREWS, “Eurest Dining Services - Microsoft*** *April 2002 to November 2003 Redmond, WA.*

- Chef / Manager responsible for bringing food production, variety and quality assurance up to company and client standards.
- Winner of three internal company incentive program categories.
- Five 100% KCHD health inspections.
- 94% company internal standards audit.
- Implementation of numerous new company profiles and concepts.
- Responsible for recipes and implementation of Native American heritage and Asian heritage festivals across M.S. campus.
- Daily catering for Steve Ballmer and Microsoft executives and administrators.
- All the duties and accomplishments listed below.

- Chef responsible for daily food production for 1,500 clients.
- Planning and implementing of a four week menu rotation including a diverse ethnic cuisine.
- Daily purchasing and receiving with weekly reporting and review
- Regional account of the year 2000
- Management of a successful production team of 22 associates.

**ANTHONY'S WOODFIRE GRILL "MAD Anthony's Inc."** August 1998 – November  
1999. Everett, Washington

- Lead responsible for accurate and timely line production
- Pantry, wood fire oven, wood fire rotisserie, sauté' and broiler stations
- Supervising the opening and closing of kitchen.
- Ordering, nightly inventory, product
- Tracking of prime rib and fish cutting yields
- Preparation of daily specials and numerous sauces
- Banquet production

**SCOTTS BAR AND GRILL "Restaurants Unlimited Inc."** June 1997 – August 1998 Edmonds, Washington

- Day Lead responsible for production, timing standards, inventories, helping control labor and food costs, two-minute meetings, motivation and development of crewmembers and server F.A.T.Ts (tasting).

**NEALS NIGHTCAP RESTAURANT** 1994 -1997 Mountlake Terrace, Washington

- Kitchen Manager in charge of reorganizing production, standards and crew.
- Achieved a profitable labor budget and food cost, with a focus on controlling waste proper storage and rotation of product.
- Monitored ordering and receiving of product, hiring and development of fifteen to twenty employees.
- Enjoyed the freedom to create daily specials and plate presentations, produce multiple banquets of over Two Hundred guests.

**ANTHONY'S HOME PORT "MAD Anthony's Inc."** 1991 – 1994 Shilshole Bay, Des Moines, Edmonds, Washington

- **Shilshole:** Fry, Broiler, Oven, Sauté and Lead stations. Led to promotion as Sous Chef at Des Moines.
- **Des Moines:** Sous Chef responsible for line production, scheduling, fish cutting and closing procedures. Transfer back to Shilshole.
- **Shilshole:** Sous Chef of former peers. Responsible for inventories, schedules, labor budgets, fish cutting of all types, night lead production, and specialty sauce preparation. Training, developments and management of Twenty-four employees also intricate banquet productions. Received promotion to open Anthony's new concept restaurant The Beach Café in Edmonds.
- **Edmonds:** Sous Chef Coordinating opening new concept restaurant with executive Chef, Sally McArthur, development of a new menu, organization of new equipment, hiring and training of all new employees. Still responsible for inventories/food costs, ordering for the Beach Café and Homeport Restaurants, schedule and labor budgets. Initiated corporate values achieved continued success and corporation leading sales.

(More experience dating back to 1983 available upon request)

**EDUCATION**

- Curtis Senior High School, University Place (Tacoma), Washington 1981 - 1983
- Washington State University, Pullman, Washington 1983 - 1985 (Communications, Radio-TV Broadcasting)
- Clover Park Vocational Technical Institute, Tacoma, Washington 1987 - 1988  
(Degree in Hotel/Restaurant Management)

**REFERENCES**

- **Bret Lynch:** (Friend, Employer, Co-worker, Mentor) Known 10 yrs. 206-849-4329
- **John Franks:** (Employer) Known 5 yrs. 206-226-4626
- **Catherine Bonjiorno:** (Friend, Employee, co-worker) Known 15 yrs 425-791-4488