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COVER LETTER - STEVEN L. KILTS - MBA CEC, CEPC, CCE.,

After twenty years of **front and back-of-the-house management and supervision** at the corporate level and **concurrently** owning and operating a Catering, Pastry, Consultant, & *Restaurant Business*, and Teaching as an Adjunct Professor at Bristol Community College in Fall River, Ma. 1991 -1997, I was offered a position at my alma mater - Johnson and Wales University as a full time Faculty Culinary Instructor. The Director of Culinary Arts "Created the position of "Tournant " Chef Instructor due to my diverse experience in: Education, Culinary Arts, Baking & Pastry Arts, and a Bachelors degree in Education - while serving in this position I taught 14 out of the 15 courses in the 2 year Culinary Arts degree program as well as Bachelor Degree Curriculum i.e. Introduction to Baking and Pastry as well as Sopomore - Advanced Baking & Pastry Arts, International, Continental, American, and French Cuisines, in addition to **Beverage Service and Mixology, Introduction to & Advanced Dining Room Table Service**, Nutrition & Sensory Analysis, Quantity Food Production and Service, Stocks and Sauces, and Catering.

The Director of Culinary became the Director of the Contract Corporate Training department - and again due to the Directors knowledge (we knew and worked with each other as instructor/ student and then as peers) of my consulting experience - I began **teaching adult "Chef Choice Classes" and conducting back and front-of-the house Management Corporate Training for companies such as, Aramark, Royal Caribbean Cruise Lines, US Department of Forestry, Pro-Start (NRA), Delaware North, Amadeus, JOBS.Com, SeaPak, Bacardi, FP&L, Breakers Hotel to name but a few.**

I am an overall balanced, organized, educated, and dynamic professional. I hold an MBA in Management, undergraduate Associate degrees in Culinary Arts, Baking & Pastry Arts, and a BS. in Education and an MBA/ Management I have begun my Doctorate in Education PhD/Ed D. with 6 credits thus far and carry a 4.0 GPA. **I am a classically trained Chef with Certifications from the American Culinary Federation where I have been a member in good standing since 1991 my professional certifications are as follows:** Certified Executive Chef (CEC) - Certified Executive Pastry Chef (CEPC) - Certified Culinary Educator (CCE).

I am confident that my professional culinary experience, combined with my Management, Education, Instructional experience, and total commitment to success would make me a great asset to your organization.

The enclosed resume will give credence to and a more concise picture of my

qualifications and background.

Sincerely,

Steven L. Kilts, MBA; CEC, CEPC, CCE,