

RESUME

Steven L. Kilts
18908 68th Ave. NE.
Kenmore, WA 98028
PH/Fax 425.488.4349
E-mail. slkilts@verizon.net

Objective

A career position in the Food Service Industry as a Food Service Manager, Executive Chef, Executive Pastry Chef using my Experience, Relevant Skills and Education to train staff to strive for their highest performance potential and work with the management team in providing the most innovative cuisine and service, while minimizing costs, and maximizing customer satisfaction.

Experience: As Corporate Chef, Executive Chef, Executive Pastry Chef, G.M, F&B Manager, Director : 1987 - 2005

Provided constant leadership and training for all levels of the culinary and stewarding team. Proven track record in improving kitchen efficiencies; quality, food cost, (with a range of no more than **40% and as low as 20%** dependent on the venue I managed at the time) and labor costs (of **15% -25%** again dependent on the concept).

Candidate possesses excellent interpersonal, customer service, financial analysis, communication, team building and problem solving skills as follows; Completes financial analysis and reports as assigned.

Candidate maintains a consistent high level of food quality kitchen productivity, and line of supply and has served **1-10,000** guests at one time, from different kitchens, and in different locations on and off premise.

Managed up to 100 staff including; Sous chefs administrative personnel, culinary, restaurant, banquet, and stewarding staff, in addition to communication with front of the house management to ensure a quality employee/guest experience.

Implements and enforces sanitation and safety practices and procedures including; though not limited to; maintenance of equipment in proper working condition and providing adequate training and tools so employees are able to effectively perform their essential job duties.

16 years experience as an Executive Chef in a high volume full service food operation.

32 years experience as an Executive Sous/Sous Chef in high volume food service.

18 years experience as an Executive Pastry Chef

18 years experience as a Hospitality/Culinary Arts Educator

EDUCATION

A.S. Culinary Arts; Johnson & Wales College of Culinary Arts, RI, 1987

A.S. Baking and Pastry Arts; Cum Laude, Johnson & Wales University, RI, 1989
B.S. Education; Johnson & Wales University, RI, 1990
MBA. Management; Alameda College & University, 2003

CERTIFICATIONS

Certified Executive Chef; (CEC) American Culinary Federation, 1998
Certified Executive Pastry Chef; (CEPC) American Culinary Federation, 1999
Certified Culinary Instructor; (CCE) American Culinary Federation, 2000