

CHEF ROBERT J. MCGUIRE

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Melbourne, Florida 32935

321-704-4910

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<http://www.chefbobskitchen.com>

EXECUTIVE CHEF

20+ Years of Culinary Excellence
Innovative - Dedicated - Results Oriented

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Culinary professional with over 20 years of progressive experience and superb high-performance management abilities. Prepares and serves fine cuisine with emphasis on taste, nutrition and proper presentation. Faces diverse challenges with innovation, dedication and exceptional culinary expertise.

KEY COMPETENCIES

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|----------------------|------------------------------------|-------------------|
| ❖ Strategic Planning | ❖ Professional Development | ❖ Team-Building |
| ❖ Menu Development | ❖ Budgeting and Financial Planning | ❖ Gourmet Cuisine |
| ❖ Inventory Control | ❖ Technical Expertise | ❖ Event Planning |

QUALIFICATION SUMMARY

CULINARY EXPERTISE

- Consistently praised by discriminating guests for superior balance of flavor, appearance and attention to detail.
- Outstanding strategic planner and coordinator for numerous events such as banquets of up to 850 guests.
- Utilizes authentic ingredients and techniques in the preparation of ethnic foods, including Kosher, vegan and vegetarian dishes and a variety of worldwide specialty and regional cuisines.
- Ensures complete customer satisfaction with every dish served.

KITCHEN LEADERSHIP

- Provides consummate leadership, including hiring, training and supervision, for staff of up to 21 direct reports.
- Develops and implements training for all kitchen functions, including client and vendor relations, health and sanitation compliance and "from scratch" gourmet cooking and garnishing techniques.
- Commands diverse experience in all kitchen stations providing unique insight into staff needs and challenges.
- Utilizes exceptional interpersonal and communication skills to build effective and productive teams.

FINANCIAL MANAGEMENT

- Strong problem identification and resolution skills, constantly seeking ways to streamline processes.
- Saved 17% on food inventory costs through effective needs analysis; repositioned restaurant order guides through competitive vendor price analysis.
- Exceptional skills in menu development, food costing, menu pricing, inventory management and vendor relations.

SAFETY AND SANITATION

- Dedicated to the highest standards of safety and sanitation.
- Knowledge of all federal and state regulations regarding safe food handling and HACCP techniques.

TECHNICAL PROFICIENCIES

- Diverse software expertise garnered through years of supplemental experience in computer consulting industry.
- Designed and implemented point-of-sale data capture and analysis reporting systems for restaurant industry.
- A+ Certified Computer Technician with extensive local and wide area network specialties.

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SELECTED EMPLOYMENT HISTORY

EXECUTIVE CHEF	SODEXO (ASBURY~SOLOMONS) – SOLOMONS, MD	2008-2009
PERSONAL CHEF & CATERER	NUMEROUS FUNCTIONS AND PRIVATE HOMES	1978 – PRESENT
EXECUTIVE CHEF	RON JON HOSPITALITY, INC. – <i>COCOA BEACH, FL</i>	2007
EXECUTIVE CHEF	PORT CANAVERAL YACHT CLUB – <i>CAPE CANAVERAL, FL</i>	2006
EXECUTIVE SOUS CHEF	DOUBLE TREE HOTEL – <i>SEBASTIAN, FL</i>	2006
BANQUET & LINE COOK	HOLIDAY INN – <i>COCOA BEACH, FL</i>	2005
SAUCIER & FRY COOK	EMERIL'S TCHOUP CHOP – <i>ORLANDO FL</i>	2005
SOUS CHEF & LINE COOK	ALFREDO'S PARADISO – <i>MERRITT ISLAND, FL</i>	2004

EDUCATION & CERTIFICATIONS

Le Cordon Bleu, Scottsdale Culinary Institute – *Scottsdale Arizona*

Bachelors of Science in Culinary Management (2010)

Le Cordon Bleu, Orlando Culinary Academy – *Orlando, FL*

Associate of Science in Culinary Arts (2005)

Graduated Magna cum Laude, GPA 3.87

Certified Culinarian (2005) #153653

American Culinary Federation – Orlando FL

Certified Food Safety Instructor and Exam Proctor (2006) #99645

National Restaurant Association Solutions

Certified Food Protection Manager (2004) #6338356

National Restaurant Association Educational Foundation

A+ Certified PC Technician (1998 to Present) #C57DTT0589

CompTIA

PROFESSIONAL AFFILIATIONS

National Restaurant Association

Member (2010)

American Culinary Federation, Central Florida Chapter

Member (2007 – Present)

American Culinary Federation, Space Coast Chapter

Member; Webmaster; Newsletter Editor (2005 – 2007)

Eta Sigma Delta International Hospitality Honor Society

Member, Public Relations Officer (2004 – Present)

Les Amis d'Escoffier, Junior Orlando Chapter

Founding President (2005)

AWARDS

First Place Winner (2005)

Les Amis d'Escoffier French Cuisine Competition – *Orlando, FL*

World Record Holder (2005)

Guinness Book of World Records, World's Largest Crème Brûlée