

ROBERT J. MCGUIRE

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<http://www.chefbobskitchen.com>

EXECUTIVE CHEF

Over 10 Years of Culinary Excellence

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Culinary professional with over 10 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 | ❖ Cooks' Professional Development | ❖ Team Operations |
| ❖ Menu Development | ❖ Budgeting and Financial Planning | ❖ Gourmet Cuisine |
| ❖ Inventory Control | ❖ Technical Systems Expertise, POS | ❖ Event Logistics |

QUALIFICATION SUMMARY

CULINARY EXPERTISE

- Frequently 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.
- Utilized authentic, locally-sourced ingredients and techniques in the preparation of ethnic foods, including Kosher, vegan, gluten-free and vegetarian dishes and a variety of worldwide specialty and regional cuisines.
- Ensured complete customer satisfaction with every dish served through taste, seasoning, temperature and plating.

KITCHEN LEADERSHIP

- Provided consummate leadership, including hiring, training and supervision for staff of up to 25 direct reports.
- Developed and implemented training for all kitchen functions, including client and vendor relations, health and sanitation compliance and "from scratch" gourmet cooking and garnishing techniques.
- Demonstrated diverse experience in all kitchen stations providing unique insight into staff needs and challenges.
- Utilized exceptional interpersonal communication skills to build effective and productive management teams.

FINANCIAL MANAGEMENT

- Identified and resolved problems and bottlenecks in production, using innovative ways to streamline processes.
- Saved 17% on food inventory costs through effective needs analysis; repositioned restaurant order guides through competitive multi-vendor price analysis, integrated lean, custom-developed JIT inventory management techniques.
- Exceptional skills in budgets, P&L, menu development, food costing, menu pricing and inventory management.

SAFETY AND SANITATION

- Adheres to the highest standards of safety and sanitation. Establishes custom, comprehensive HACCP programs.
- Expert knowledge of all federal and state regulations regarding safe food handling and trains all staff in sanitation.

TECHNICAL PROFICIENCIES

- Diverse hardware and software expertise garnered through years of 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 POS interface, local and wide area network specialties.

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SELECTED EMPLOYMENT HISTORY

CULINARY INSTRUCTOR	CHEF BOB'S KITCHEN	2006-PRESENT
PERSONAL CHEF & CATERER	CHEF BOB'S KITCHEN	2000-PRESENT
EXECUTIVE CHEF/AGM	SODEXO (ASBURY~SOLOMONS) CCRC – SOLOMONS, MD	2008-2009
EXECUTIVE CHEF	PORT CANAVERAL YACHT CLUB – CAPE CANAVERAL, FL	2006
BANQUET CHEF & LINE COOK	HOLIDAY INN (EXTERNSHIP) – COCOA BEACH, FL	2005
CHEF DE PARTIE (SAUCIER)	EMERIL'S TCHOUP CHOP (EXTERNSHIP) – ORLANDO FL	2005 - EXTERNSHIP
SOUS CHEF & LINE COOK	ALFREDO'S PARADISO – MERRITT ISLAND, FL	2004

EDUCATION & CERTIFICATIONS

ACF Certified Culinarian (2005) #153653

American Culinary Federation – Orlando FL

Certified Dietary Manager (CDM) (2011 to present)

Certified Food Protection Professional (CFPP) (2011 to present)

Association of Nutrition & Foodservice Professionals (ANFP), St. Charles, IL

Le Cordon Bleu College of Culinary Arts – Orlando, FL

Associate of Applied Science in Le Cordon Bleu Culinary Arts (2005) GPA 3.87

Le Cordon Bleu College of Culinary Arts – Scottsdale Arizona

Bachelors of Arts in Le Cordon Bleu Culinary Management (2010) GPA 3.94

Certified ServSafe® Instructor and Exam Proctor (2006 to Present) #99645

National Restaurant Association Solutions

Certified ServSafe® Food Protection Manager (2004 to Present) #6338356

National Restaurant Association Educational Foundation

Certified CPR, AED & BLS Healthcare Provider (2011 to present) Health First #8225

American Heart Association

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

Computer Technology Industry Association (CompTIA)

PROFESSIONAL AFFILIATIONS

National Restaurant Association

Member (2010 - Present)

Les Amis d'Escoffier, Orlando Junior Chapter

Founding President, Member (2005 - Present)

American Culinary Federation, Space Coast Chapter

Member; Webmaster; Newsletter Editor (2005 – 2007)

American Culinary Federation, Central Florida Chapter

Member (2007 – Present)

Eta Sigma Delta International Hospitality Honor Society

Member (2004 – Present)

Association of Nutrition & Foodservice Professionals (ANFP)

Member (2011 - Present)

AWARDS

First Place Winner 2005

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

Volunteer, Lead Cook, 2011

Daily Bread Soup Kitchen – Melbourne, FL

World Record Holder 2005 – Orlando, FL

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

Frequent Contributor: Florida Today & WBCC-TV