

Guillermo L Valencia

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SUMMARY

Talented Chef and team leader offering years of success in Culinary environments. Strategic thinker with several years of proficiency. Offers proven ability to build effective teams committed to identifying and leveraging opportunities for growth.

Enthusiastic individual with superior skills in working in both team-based and independent capacities. Bringing strong work ethic and excellent organizational skills to any setting. Excited to begin a new challenge with a successful team.

Detail-oriented Environmental Service Aide with extensive understanding of sanitation and infection control techniques. Self-sufficient and enthusiastic individual working quickly and effectively with little to no supervision. Used proper cleaning techniques, checked rooms for fire hazards and observed all Culinary policies.

EXPERIENCE.

EXECUTIVE CHEF | 08/2012 to 08/2020 |

The Bright Side Group LLC. CONSULTANT COMPANY - New York, NY 1005

Executive Chef CEC,ECA at The Culinary Art and Gastronomy

As A Executive Chef (EC) for Resorts ,Hotels and Country Clubs , possess the creativity necessary to enhance member dining and catered events as well as be able to develop and execute member special events. The Chef's responsibility will be to provide a consistent and superb dining experience for the membership and their guests while maintaining the traditions, members have come to enjoy. Of great importance to the Chef is the ability to build a relationship between the FOH & BOH. The Chef own a food program and work with the FOH Supervisors to make sure the culinary and FOH staffs work in harmony. The Chef have superior interpersonal skills and a proven track record of strong leadership with the ability to motivate and develop staff.

The EC will oversee foodservice to include indoor and outdoor Member dining, outdoor seasonal dining, banquets and catering. The EC will be responsible for the administration and management for all food operations. will report to the General Manager and will collaborate with the Food and Beverage Director and the management team.

Duties include but are not limited to:

Menu development with an emphasis on utilizing trends, and constantly changing menus while taking advantage of product availability and seasonality.

Fosters a harmonious atmosphere within the Club Resort or Hotel of cooperation and mutual respect for all employees. Participates in daily line ups for culinary and service staffs and plays an integral role in the development of the staff.

Human resources including recruiting, hiring, training, professional development and scheduling. Timely and meaningful reviews for staff will be conducted in accordance with club policy.

Establishes standardized recipes and specifications to insure consistency at all times, oversees daily operations to ensure quality and consistency.

Emphasis on cleanliness, order, sanitation, security and safety.

Establishes and maintains cost control measures for food and labor while working with the Club's budget.

Solicits and utilizes feedback from the membership, kitchen staff, and service staff.

Attends and participates in Staff and Committee Meetings as directed.

Work with the Committees, members and staff to plan and execute private as well as club events.

Requirements include:

A minimum of 15 years as an Executive Chef in a private club, restaurant, resort and hotel with F&B revenues in excess of \$4.5 million.and up Experience in both a la carte and catering experience

A thorough knowledge of culinary trends, international and ethnic cuisines.

A career path marked with stability, progression and ongoing professional development.

Verifiable accomplishments as a team builder and leader.

EXECUTIVE CHEF CEC | 04/2017 to 08/2019
Huntington Crescent Club - Huntington , NY

The Executive Chef is to insure Food and Beverage success through the direction and control of the kitchen operations and to ensure a positive members and guest experience and company profitability. The Executive Chef's responsibility is to direct the kitchen operation to maintain the highest standards of food quality and to ensure that cleanliness, safety and sanitation standards are being met

by directing and supervising heart of the house members.

Essential Job Functions include:

Manages culinary operations to ensure that quality and safety standards are met, service distinctiveness is promoted and available resources are utilized of facilities, equipment and labor through planning, scheduling, ordering and inventory control

Develops and implements new methods, techniques, procedures and technologies to achieve higher levels of technical competence, greater cost efficiencies and increased market share; identifies and recommends needed capital improve Maintains a competent and motivated staff by implementing effective associate selection, training and development and retention programs which maximize productivity, facilitate achievement or performance goals and minimize associate turnover;

establishes standards of performance and evaluates staff, initiates corrective action to resolve performance problems and associate conflicts

Minimize number of accidents occurring from unsafe practices by ensuring applicable health and safety standards are understood and applied in the conduct of all work activities Participates in the development of the annual budget as it relates to functional areas of responsibility;

provides management with continuous planning, forecasting and monitoring financial detail to verify adherence to plan; implement corrective action where necessary

Confers with other Food & Beverage Director to formulate short-term tactics and long-term strategies to maximize hotel profitability, report progress on present programs and coordinate functional activities toward fulfillment of objectives. Maintains a visible public presence by participating in public relations programs and events; coordinates special events with other departments, prepares gourmet dinners for special guests, food and wine societies, restaurant critics; conducts cooking demonstrations; participates in culinary competitions.

May investigate associate complaints and recommend a solution. Performs all duties in a safe manner and monitors the actions of others.

Complies with Company Standards of Service as outlined for HCCProjects a favorable image of HCC to the public at all times.

Performs all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall objectives of this position.

Treats guests, vendors, customers and co-workers with professionalism and respect at all times.

**EXECUTIVE CHEF CEC | 03/2015 to 04/2017
The Larchmont Shore Club - Larchmont , NY**

Administer culinary human resource objectives to recruit, select, orient, train, assign, schedule, mentor, coach, counsel, and discipline associates; communicate job expectations, job duties and job responsibilities; plan, monitor, appraise, and review job contributions; provide regular feedback to help manage conflict and improve team member performance, review compensation actions; enforce policies and procedures.

Meet culinary financial objectives by forecasting requirements; prepare an annual budget; schedule expenditures; analyzing variances; initiate corrective actions.

Plan menus; estimate food costs and culinary profits; adjust and revise menus. Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.

Maintain safe, secure, and healthy environment by establishing, following, and enforcing sanitation standards and procedures; supervise the maintenance of kitchen equipment to protect the assets, to secure revenues and comply with legal regulations and ensure quality service.

Educate and train team members in compliance with brand standards, service behaviors, and governmental regulations. Ensure staff has the tools, training, and equipment to carry out job duties.

Promote teamwork and quality service through daily communication and coordination with other departments. Assist sales, catering and banquet staff with banquets, parties and other special events. Investigate, resolve, respond to guest needs, inquires, comments and/or problems to ensure a quality experience and enhance future sales prospects. Solicit guest feedback to improve food and presentation quality.

Develop menu design and concepts for all food & beverage

EXECUTIVE CHEF | 01/2009 - 2015 |

Marriott Hotel

Florida , Minneapolis , & New York

Interim Executive Chef - New York, NY 10055

EXECUTIVE CHEF | 04/2007 to 12/2009

Marriott – Ft Lauderdale, FL - Ft Lauderdale, FL

Estimated food consumption and requisitioned food, selected and developed recipes, standardized production recipes for consistent quality and established presentation technique

Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers

Trained and managed kitchen personnel and supervised all related culinary activity

Monitored line processes to maintain consistency in quality, quantity and presentation

Interim Executive Chef CEC Marina Marriott Hotel & Marriott Miami Airport 2003-2004

EXECUTIVE CHEF / MEMBER CLUB CULINARY DIRECTOR | 06/2004 to 04/2007**PGA National Golf Resort & Spa - Palm Beach Gardens, FL**

Estimated food consumption and requisitioned food, selected and developed recipes, standardized production recipes for consistent quality and established presentation technique

Oversaw all business operations for restaurant, including customer service, sales, strategic planning, policy development and inventory control

Aligned seasonal plans with ingredient availability and key area events for optimal promotions

Inventoried food, ingredient and supply stock to prepare and plan vendor orders

Assisted Members in planning corporate events, social galas and gourmet dinners

Ensured excellent food quality and maximized Members satisfaction while preparing

Estimated food consumption and requisitioned food, selected and developed

Executive Chef Marriott Hotels Ft Lauderdale FL**Executive Chef Intercontinental Hotels Group (IHG) Miami FL****Garde Manger Chef / Banquet Chef Architect of the Capitol of US /Vice-President Office Washington DC (Government)****Garde Manger Apprentice/ Junior Garde Manger Chef Scandinavian Cruise Line****AWARDS**

Chef Of The Year South FL 2001 Chef The Chef 2004

Chef Table WPB FL 2006

Chef Competition South Beach FL 2008

ACF 2009

Chef Awards

Golf Country Clubs 2009 2014 2016 2019

EDUCATION

College University of Madrid Associate Degree - Ma - Madrid Spain Associate of Arts
Art

University of Florida Business Administration - Miami FL Bachelor of Arts
Art/ Business Administration

ACF - New York, NY Associate of Science Culinary/ Gastronomy

ACF - Central FL Associate of Arts Culinary Arts

- Member, Alumni Association
- Member, Small Business Association (2008 - present)
- ServSafe Management 2019 (Covid 19)
- First Aid/CPR 2017
- Microsoft Office Licenses & Certifications

Authority National Restaurant Association 2019

Serve-Safe Food Protection Manager Certification 2018

Microsoft Office - Word ▪ Microsoft Office - Excel sanitation programs

Certifications

- American Culinary Federation (ACF) Associate Diploma
- OSHA certification: HACCP Certification
- OSHA certification: Food Handling
- Safe-Serv certification: Food Handling Management 2019
- Microsoft Certified
- Safe-Serve Management 2019 (Covid 19)

SKILLS

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- Process improvements
- Payroll and scheduling
- Workflow optimization

- Employee training and development
- Performance improvement
- Budgeting
- Menu planning
- Food plating and presentation
- Kitchen equipment operation and maintenance
- Equipment maintenance
- Recipes and menu planning
- Team leadership
- Vendor relations
- Signature dish creation
- Order delivery practices
- Operations management
- Fine-dining expertise
- Performance assessments
- Problem-solving
- Food preparation and safety
- Forecasting and planning
- Certified Executive Chef

AWARDS

Chef Of The Year South Fl 2001

Chef The Chef 2004

Chef Table WPB Fl 2006

Chef Competition South Beach Fl 2008

ACF 2009

Chef Awards

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LANGUAGES.

English Spanish French