

William A. Mann

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Career Objective

As Working Chef, to contribute to the team my leadership, talents and creativity so that they are utilized to construct the highest product quality, while maintaining a professional, fun, relaxed and family like work atmosphere.

Work Experience

7/04– Present

Chef for the Day, LLC

SW Florida

Chef/ Owner

- Personal Chef Service.
- Interactive Cooking Classes
- In home meal plans
- Private Dinner Events
- Restaurant Consulting

9/06 - Present

Gateway Golf & Country Club

Ft. Myers, FL

Executive Chef

- Increased sales revenue by 20% with in the first two months
- Impacting both food and labor costs
- Systemized team building and kitchen harmony
- Organized and executed Purchasing, preparation and production of all of the High volume Country Club menus and Buffets

2/05 to 9/06

Miromar Lakes Beach and Golf Club

Estero, FL

Chef de Cuisine

- Helped impact food cost. . Helped reduced food cost 4 points in my first six months
- Organized the preparation and production of all Club menus

3/03 - 5/04

River City Grill

Punta Gorda, FL

Executive Chef

- Responsible for the hiring, managing and scheduling of the entire kitchen staff of 25,
- Organized and Systemized Purchasing and receiving of goods
- Set in motion Line check sheets and procedures
- Impacted Food and labor costs to add to the bottom line
- Systemized the preparation and production procedures of the High Volume Contemporary American menu with sales revenue of \$4.5 million per year
- Maintained a 100% Board of Health rating my entire term.

1/02 - 10/02

Pebble Creek Club

Taylors, SC

Executive Chef

- Helped design the Club house Kitchen
- Responsible for menu planning,
- Hired, scheduled, trained and mentored the entire Food and Beverage staff of 11
- Purchasing and receiving of goods and the preparation and production of Country Club menus.
- Maintained an average monthly food cost of 30% adding to the bottom line

2/98 - 1/02

Rene's Fish Market Restaurant (5/99 - 1/02)

Greenville, SC

Rene's Steakhouse at the Peace Center

Cottage Cuisine at the Peace Center (2/98 - 5/99)

Greenville, SC

Corporate Executive Chef

- Impacted bottom line profits by maintaining an average monthly food cost of 33%
- Responsible for all menu planning, hiring and scheduling of the entire kitchen staff of over 20
- Systemized the procedure for purchasing and receiving of goods
- Trained and set recipes and quality standards for the preparation and production of upscale Seafood menu.
- Opened Cottage Cuisine at the Peace Center from the ground up, including Kitchen Design, menu costing, planning, hiring and scheduling of Entire staff, purchasing and receiving of goods and the preparation and production of upscale New World menus. In 1999 the restaurant concept became Rene's Steakhouse at the Peace Center.

3/96 - 1/98

The Woodfield Inn

Flat Rock, NC

Executive Chef

- Impacted bottom line profits by maintaining an average monthly food cost of 33%
- Installed all menus, hired, scheduled and trained all kitchen staff,
- Systemized the procedure for purchasing and receiving of goods
- Trained and set recipes and quality standards for the preparation and production of upscale all upscale American menus

Honors, Awards, Achievements, Schooling

1996 - 2007	Active Member, American Culinary Federation
2006- 2007	Active Member, American Personal Chef Association
1998 - 2002	Participating Chef, Taste of the Nation, Greenville, SC.
2001	ServSafe Training Certification, National Restaurant Association
2001	Chef Instructor, Spartanburg Technical Collage
2001	Participating Chef for The Star Chef's Auction for The March of Dimes
2000 - 2001	WSPA Channel 7 news cooking shows "the Carolina Cook"
2000	Executive Chef, Voted "Best Seafood Restaurant in Greenville" Greenville Newspaper
2000	"B" a part of Greenville, Benefit for St. Francis Women's Health Center
1998	Participating Chef for Friends of Santa Fundraiser, dinner benefiting kids with cancer
1997 - 1998	President, Western North Carolina Chefs Association
1997	Participating Chef for the Esmeralda Inn fundraiser, North Carolina
1996	Participating Chef for the Hickory Nut Gorge Flood relief fundraiser
1992	S.H.I.N.E. Luncheon, Dionne Warwick Cancer research fundraiser, USVI
1991	Four Star Rating, Spinnaker Sea Grill
1991	Voted "Best Chowder on the Treasure Coast", Miami Herald Newspaper
1984	Graduate Culinary Institute of America, New York

References

Available upon request