

Kingston McGuire

Executive Chef

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STRENGTHS

-  **Culinary Leadership**
Led a talented kitchen team through rapid changes, earning trust by providing clear direction.
-  **Menu Development**
Redesigned entire seasonal menus reflecting community taste, enhancing diners' connection to food.
-  **Customer Service Excellence**
Proactively incorporated guest reviews in training, transforming feedback into elevated dining ease.
-  **Budget Management**
Accomplished astute budget controls that secured resource sustainability amid demanding culinary cycles.
-  **Food Safety Compliance**
Championed food safety best practices lowering risks while boosting kitchen morale around hygiene.

SKILLS

- Culinary Leadership
- Menu Development Food Safety
- Budget Management
- Team Training
- Customer Service Excellence
- Inventory Control
- Sanitation Standards
- Operational Efficiency Cost Control
- Ingredient Sourcing Mentoring
- Quality Assurance
- Event Coordination
- Supplier Relationship Management
- Health Regulations

SUMMARY

Dynamic culinary professional with over a decade in high-volume kitchen operations and team leadership. A proven history of enhancing food quality, optimizing customer satisfaction, and expertly managing budgets has been achieved through initiating innovative menu designs based on seasonal ingredients. Strong skills in cost control, operational efficiency, and nurturing a positive team culture support delivering exceptional dining experiences while ensuring strict adherence to food safety and sanitation standards. An eagerness to inspire and mentor culinary teams reflects an unwavering commitment to excellence. Dedicated to creating memorable meals that reflect local tastes while maximizing financial performance.

EXPERIENCE

Executive Chef

Culinary Innovations  January 2021 - Present  San Francisco, CA

Leading daily kitchen operations for a high-capacity venue, while ensuring compliance with health and safety regulations becomes priority. By fostering a collaborative environment, mentoring a diverse culinary team elevates service quality. New menu offerings are designed and implemented, reflecting both local ingredients and guest preferences, contributing to building a loyal clientele. Through effective management of food inventory, procurement costs are controlled and profitability remains a focus. Regular inspections guarantee that food quality and presentation meet the established high standards. Engagement initiatives aim to improve resident satisfaction continuously.

- Oversee extensive kitchen operations while placing emphasis on safety and sanitation standards.
- Guide and develop a dedicated culinary team, focusing efforts on training that enhances service quality.
- Design seasonal menus capitalizing on local produce to align with guest expectations.
- Monitor food inventory closely, executing purchasing strategies that maintain fiscal accountability.
- Conduct consistent quality assurance checks to keep presentation and flavor at premium levels.
- Implementing new guest feedback processes increases overall satisfaction ratings.

Head Chef

Gourmet Kitchen  June 2016 - December 2020  Los Angeles, CA

Managed culinary operations within a thriving restaurant, concentrating efforts on innovative food presentations and accessible menu designs catered towards evolving dining trends. Providing mentorship to staff instilled a collaborative approach, fostering excellence and creativity in dish preparation. Staunch adherence to food safety regulations ensured smooth health inspection outcomes consistently. Additionally, financial evaluations offered insight into needed operational adjustments, improving bottom lines without sacrificing quality. Collaborative supplier relationships established for product quality and freshness display dedication toward ingredient sourcing.

- Directed kitchen activities promoting creative culinary expressions through unique menu innovation.
- Trained kitchen personnel supporting teamwork, leading to a reliable and extraordinary dining experience.
- Uphold rigorous food safety protocols producing uninterrupted compliance agency pass rates.
- Analyzed profitability metrics, creating responsive action plans targeting operational improvements.
- Strengthened connections with local suppliers ensuring top-quality ingredient availability without delay.
- Enhanced customer experience tracked via response systems led to better service insights.

Sous Chef

Savory Delights  March 2014 - May 2016  San Jose, CA

LANGUAGES

English	Native
Spanish	Proficient

MY CAREER



- Executive Chef at Culinary Innovations (5.6 Years)
- Head Chef at Gourmet Kitchen (4.5 Years)
- Sous Chef at Savory Delights (2.2 Years)

Assisted in daily kitchen management while involving in every aspect of food preparation and cooperation for special events. Implementing proper cooking techniques became commonplace, contributing to confidently monitored food quality consistency. Collaborating with senior chefs proved crucial during large-scale catering events which demanded seamless execution. Training newer team members showcased commitment toward developing necessary skills required in a competitive environment.

- Contributed prominently to all aspects of kitchen operations, emphasizing organized food prep.
- Maintained oversight quality for produced dishes, intervening to adjust methods when variances happened.
- Coordinated effectively on unique event task force took ownership of principle execution during occasions.
- Facilitated on-the-job training encouraging superior technique understanding among graduate staff.
- Regularly engaged in inventory processes allowing efficient stock maintenance during peaks.
- Promoted team improvement meetings where feedback invigorated performance sentiment across departments.

LEADERSHIP & AWARDS

- Winner, Best New Restaurant Award 2018
- Employee of the Year, Culinary Innovations, 2022

EDUCATION

Bachelor's Degree in Culinary Arts
Culinary Institute of America 🎓 GPA: 3.8 📅 2013 📍 New York, NY
***Coursework:** Food Preparation, Menu Planning, Safety Compliance, Nutrition*

CERTIFICATIONS

- Certified Executive Chef (CEC) 📅 2021

TECHNICAL SKILLS

- **Culinary Techniques:** Roasting, Grilling, Baking
- **Management Tools:** MS Office, POS Systems, Inventory Software
- **Safety Standards:** Food Safety Certification, HACCP, ServSafe
- **Cost Control Tools:** Excel, Restaurant Manager, Accounting Software
- **Cooking Styles:** American, Asian, Mediterranean
- **Team Communication:** Stand-Up Meetings, Performance Reviews, Surveys
- **Dining Services Methods:** À La Carte, Buffet, Banquet
- **Equipment Proficiency:** Ovens, Mixers, Grills
- **Catering Coordination:** Planning, Execution, Client Liaison
- **Quality Control Processes:** Inspections, Sampling, Feedback Integration

PROFESSIONAL AFFILIATIONS

- Member, American Culinary Federation
- Volunteer, Local Food Bank Cooking Program

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST