|  |  |  |
| --- | --- | --- |
|  |  | david williams bolanos  Executive Chef  Professional Chef with extensive experience in multiple facets of cuisine. Highly skilled in management and leadership, with excellent financial skills and Human Resources. I am extremely passionate about each guest’s experience, providing a high product along with sensational customer service. I believe that my team is the key to success, I am constantly training and developing to be the best that they can be. |
| ProfileContact PHONE:  786 402 6470  EMAIL:  bolanosdavid525@gmail.com Hobbies Fishing  Gardening  Baseball  Family |  | EDUCATIONVinton’s Hotel and Restaurant school 1988  French culinary, Miami Florida Garces Commercial College 1986  Business Management. Miami, Florida WORK EXPERIENCEArbor Company **Arbor Delray Deluxe Senior Living**  **6595 Morikami Park Road**  **Delray Beach Fl 33444**  **Food and Beverage Director**  **March 2023 to Present**  Open FB operations in a new Facilities  Hire all FB staff.  Oversee all new equipment and smallware’s purchasing.  Stablish procurement of new contracts accounts.  Implements cycles menus. Westminster Communities of Florida 2661 Lake Baldwin Lane  Winter Park FL  Food and Beverage Director/Executive Chef  January 2022- February 2013  Open two restaurants and a Bar  Highlands Market, a Bistro-Café  Blue Anchor, a fine dining restaurant  1968 Wine Bar  Banquets  40 beds Skill Nursing facilities (SNF)with all the AHCA guidelines in Dining  P&L responsibility  EOM reports  Global invoices processing  Weekly and biweekly menu creations  Employees performance reviews  software maintenance and updating La Mansion Bar and Grill5295 W Irlo Bronson Memorial HywKissimmee FL 34746Executive Chef July 2021 Open a new restaurant and catering business build the food concept by using all traditional methods of menus research and comset.Hire all restaurant staff.Build all the delivery platforms.Open vendors accountsInstall Toast software. Purchase equipment and small wares  Organized all support areas.  **Sebring Advent Health Hospital**  November 2018 – April 2020  Regional Executive Chef  Oversea the Food and Nutrition for Sebring, Wauchula, and Lake Placid  Organized team to success on the structure Retail, patients’ services, and internal catering. Keeping scores and surveys in an acceptable margin. Plantation on Crystal River ResortExecutive Chef February 2014 to June 2018  9301 W Fort Island Trail, Crystal River, Florida  Organizing and directing the daily activities of the food and beverage department to elevate high standards that includes West 82 bar and Grill, Golf club house, Tiki Bar and Grill,45K square foots of Banquets facilities and an upscale dining restaurant, The Palms.  Provide effective leadership and delegation to the culinary team to implements creative ideas to drive safely work environment, culinary skills, and cost efficient while ensuring the highest levels of guest satisfaction SKILLSProfessional Ch |
|  |  | Certified Food service Manager  Certified Serve-Safe Manager  HACCP training certification  Word, Excel, and various food service software’s  Marketing and retail  Accounting, bookkeeping |

Other Chef Experiences:

Sheraton Four Points Orlando………. Executive Chef

Sheraton Orlando North ……………. Executive Chef

Sheraton Orlando Airport ……………Executive Chef

Villas of Grand Cypress, Orlando…. Executive Sous Chef

Achievements

Manager of the quarter …. 2017

Culinary Gold Medal ……… 2012

First place culinary competitions…2015,2016,2017

Participate in several tv and media live shows.

Several magazines and newspapers positive reviews.