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|  |  | david williams bolanosExecutive ChefProfessional 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. |
| ProfileContactPHONE:786 402 6470EMAIL:bolanosdavid525@gmail.comHobbiesFishingGardeningBaseballFamily  |  | EDUCATIONVinton’s Hotel and Restaurant school 1988French culinary, Miami FloridaGarces Commercial College 1986Business Management. Miami, FloridaWORK 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 Florida2661 Lake Baldwin LaneWinter Park FLFood and Beverage Director/Executive ChefJanuary 2022- February 2013Open two restaurants and a BarHighlands Market, a Bistro-CaféBlue Anchor, a fine dining restaurant1968 Wine BarBanquets40 beds Skill Nursing facilities (SNF)with all the AHCA guidelines in DiningP&L responsibilityEOM reportsGlobal invoices processing Weekly and biweekly menu creationsEmployees performance reviewssoftware maintenance and updating La Mansion Bar and Grill5295 W Irlo Bronson Memorial HywKissimmee FL 34746Executive ChefJuly 2021Open 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 waresOrganized all support areas. **Sebring Advent Health Hospital**November 2018 – April 2020Regional Executive ChefOversea the Food and Nutrition for Sebring, Wauchula, and Lake PlacidOrganized 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 ChefFebruary 2014 to June 20189301 W Fort Island Trail, Crystal River, FloridaOrganizing 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 satisfactionSKILLSProfessional Ch |
|  |  |  Certified Food service ManagerCertified Serve-Safe ManagerHACCP training certificationWord, Excel, and various food service software’sMarketing 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.