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| Gerald (Jed) Coughlin  Qualification Summary | geraldcoughlin62@gmail.com • (978) 857-0198  Lowell, MA • [LinkedIn](http://www.linkedin.com/in/jed-coughlin-606a942b8) |

Results-driven culinary professional with extensive experience in managing food service operations and driving culinary excellence in diverse settings. Proven track record of success in overseeing multi-million-dollar budgets, and implementing strategic initiatives to enhance operational efficiency and guest satisfaction. Skilled in menu development, budget management, and vendor relations, with a keen eye for innovation and sustainability. Exceptional leadership skills honed through diverse roles, fostering a culture of excellence and continuous improvement. Adept at coordinating catering events, optimizing logistics, and exceeding client expectations.

Areas of Expertise

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| * Operations Management * Budget Handling * Team Leadership | * Menu Development * Logistics & Food Procurement * Event Planning & Coordination | * Customer Satisfaction Enhancement * Strategic Planning & Execution * Culinary Excellence & Creativity |  |

Professional Experience

Compass Group, NAD- FLIK Independent School Dining, Groton School. Groton MA 1998 – Present

**Food Service Director (2008 – Present)**

**Executive Chef (1998 – 2008)**

Oversee an annual operational budget of $3.5M for food procurement, labor, and operational expenses. Lead the hiring and training process for management staff, cultivating a skilled and cohesive team. Develop and implement comprehensive job descriptions for a staff of 25-30 members, fostering clarity and accountability. Maintain compliance with corporate policies, procedures, and training requirements to uphold organizational standards. Deploy and maintain unit safety and sanitation processes, prioritizing the well-being of staff and customers. Serve as the on-site Farm to Table Coordinator, facilitating the integration of locally sourced ingredients into menus.

* Coordinated catering events with an annual volume of $280K, coordinating logistics and ensuring client satisfaction
* Established and enforced operating procedures for 385+ student boarders, ensuring smooth daily operations.
* Recognized with the 2014 Governor's Award for exemplary dedication and performance, and awarded the 2014 FlikISD National Account of the Year for delivering exceptional service and results.
* Served as a Regional Champion, demonstrating strong leadership skills while providing crucial support to accounts in the New England area, contributing to the growth and success of the region.
* Drove culinary innovation and excellence as Executive Chef at The Groton School, implementing a cooking-to-program from scratch, introducing sustainable practices, and elevating staff standards in food handling, presentation, safety, and sanitation.
* Provided culinary support for larger events, ensuring high-quality food offerings and client satisfaction, while strategically increasing catering revenue through effective planning and execution.
* Honored with the 2007 Employer Appreciation Award by Community Health Link for significant contributions to the community and named Chef of the Year by the Boston Epicurean Club in 1996, acknowledging outstanding culinary excellence and leadership.

Executive Chef - Nashawtuc Country Club, Concord, MA 1994 – 1998

Spearheaded culinary operations, including managing a $5M annual revenue establishment and hosting prestigious yearly Sr. PGA Events, ensuring seamless execution and exceeding guest expectations. Directed all facets of food production, ordering, menu development, and budget management, optimizing efficiency and profitability across banquet, à la carte, and private functions.

* Supervised and mentored a team of 18 culinary professionals, fostering a culture of excellence, teamwork, and continuous improvement to consistently deliver exceptional dining experiences.

Prior experience as **Chef De Cuisine** at The Country Club- Chestnut Hill & **Garden Manger** at Omni Parker House.

Education & Professional Courses

AOS - Culinary Institute of America

Food Protection Manager Certification, ServSafe

ACF: Epicurian Club of Boston