



# Joseph McGee

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## PROFESSIONAL SUMMARY

Performance-oriented food service professional and motivational leader with proven quality and budget control skills. Delight customers consistently with exceptional food and service. Maximize team performance and knowledge with hands-on training.

## SKILLS

- Diverse Beverage Knowledge
- Portioning Understanding
- Standardized Recipes
- Performance Monitoring
- Budget Management
- Training

## WORK HISTORY

### KITCHEN MANAGER

10/2022 to CURRENT

#### Carolina Ale House- LM Hospitality | Raleigh, NC

- Maintain food cost, and labor
- Hiring boh staff
- Watch over boh and foh
- Achieved food preparation goals consistently, including maintaining full compliance with consistency, quality, and freshness guidelines
- Directed teams in proper sanitation procedures for daily-use items and large equipment such as freezers and refrigerators
- Helped kitchen meet demands by staffing well-trained, productive employees with sufficient schedule coverage
- Conducted daily checks of refrigerators and freezers to verify proper food storage, container labeling, and surface cleaning.
- Inspected stock to identify shortages, replenish supply and maintain consistent inventory.
- Checked and tested foods to verify quality and temperature.
- Implemented and maintained food safety and sanitation standards to establish safe handling and preparation of food.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Delegated food preparation duties down to cooks and followed up with cooks to verify proper preparation and production of meals.
- Developed kitchen staff through training, disciplinary action, and performance reviews.
- Developed and implemented kitchen policies and procedures to establish clear guidelines for kitchen operations and comply with regulations.
- Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
- Created and deployed successful strategies to boost restaurant

performance, streamline food prep processes and reduce waste.

- Trained staff on proper cooking procedures as well as safety regulations and productivity strategies.
- Motivated staff to perform at peak efficiency and quality.

## **KITCHEN MANAGER**

*12/2020 to 10/2022*

### **Bellini Italian Restaurant and Bar**

- Achieved food preparation goals consistently, including maintaining full compliance with consistency, quality, and freshness guidelines
- Directed teams in proper sanitation procedures for daily-use items and large equipment such as freezers and refrigerators
- Helped kitchen meet demands by staffing well-trained, productive employees with sufficient schedule coverage.
- Enhanced financial controls to minimize theft and loss risks, continuously maintaining accurate accounts and cash drawers.
- Monitored and adjusted pricing, discounts and promotions to maximize profitability.
- Developed unique events and special promotions to drive sales.
- Handled escalated customer concerns with speed and knowledgeable support to achieve optimal satisfaction and maintain long-term loyalty.
- Maintained effective supply levels by monitoring and reordering food stock and dry goods.
- Kept facility compliant with health codes, sanitation requirements and license regulations, alleviating potentially heavy fines.
- Conducted daily checks of refrigerators and freezers to verify proper food storage, container labeling, and surface cleaning.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Delegated food preparation duties down to cooks and followed up with cooks to verify proper preparation and production of meals.
- Reduced inaccuracies by carefully counting cash and keeping meticulous records of transactions.

## **EXECUTIVE CHEF**

*09/2018 to 08/2020*

### **stoney's steakhouse**

- Oversaw planning all menus, developing specials, and outlining plating instructions for cooks
- Improved kitchen operations by offering skilled leadership and guidance to staff
- Met operational, financial, and service goals consistently based on skilled staffing assessments and adjustments
- Monitored stock of food items, supplies and equipment, placing orders to restore optimal levels
- Inspected foods throughout each shift, verifying quality and attractiveness

of each plate.

- Developed menus, controlled food costs and oversaw quality, sanitation, and safety processes.
- Obtained fresh, local ingredients to improve dish flavors and limit grocery costs.
- Requisitioned food, selected and developed recipes and standardized production recipes for consistent quality.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Oversaw business operations, inventory control, and customer service for restaurant.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.

## **SOUS CHEF**

*02/2010 to 03/2018*

### **the landing restaurant**

- Maximized productivity and minimized waste through effective supervision of food preparation and production areas
- Upheld operational standards with total commitment and passion by offering knowledgeable direction to house associates
- Brought new employees up to standards through training, mentoring, and motivation
- Assisted executive chef with supervising and coordinating culinary activities for multiple on-site dining venues with formal, casual, and bistro themes.
- Acted as head chef when required to maintain continuity of service and quality.
- Planned and directed high-volume food preparation in fast-paced environment.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Monitored food and labor costs to verify budget targets were met.
- Led daily staff meetings to communicate expectations and review safety procedures.
- Worked closely with front-of-house staff to facilitate excellent customer service.

## **EXECUTIVE CHEF**

*03/2008 to 02/2010*

### **Greenland cafe**

- Supervised and coordinated activities of cooks or workers engaged in food preparation
- Kept customers interested with high-quality food and seasonal offerings
- Priced items correctly by analyzing market, cooking labor and materials costs
- Inspected foods throughout each shift, verifying quality and attractiveness of each plate
- Monitored sanitation practices to ensure employees followed standards and regulations.
- Developed menus, controlled food costs and oversaw quality, sanitation, and safety processes.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.
- Utilized culinary techniques to create visually appealing dishes.
- Trained and managed kitchen personnel and supervised related culinary activity.
- Monitored food production to verify quality and consistency.
- Implemented food cost and waste reduction initiatives to save money.
- Developed and remained accountable for safety, quality, consistency and adherence to standards.

## **EXECUTIVE CHEF**

*04/2005 to 04/2008*

### **Beverly golf & tennis**

- Coordinated work of cooks to deliver prompt, fresh, and high-quality dishes to customers
- Kept kitchen equipment properly maintained and monitored usage to prevent breakdowns
- Monitored stock of food items, supplies and equipment, placing orders to restore optimal levels
- Kept team strong and ready to handle customers' needs, including interviewing, hiring, and training all new kitchen staff
- Boosted staff performance by continuously monitoring activities and stepping in to handle problems.
- Implemented successful cross-marketing strategies such as food and wine pairings.
- Disciplined and dedicated to meeting high-quality standards.
- Participated in food tastings and taste tests.
- Developed and remained accountable for safety, quality, consistency and adherence to standards.
- Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques.

- Trained and managed kitchen personnel and supervised related culinary activity.
- Developed new recipes and flavor combinations to enhance customer dining experience.

## EDUCATION

### High school diploma

#### **Beverly High School, Beverly, MA**

Food preparation management Inventory coordination Performance optimization