

Michael Wilson

Brownwood, TX
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Willing to relocate: Anywhere

Work Experience

Executive Chef

Hideout Golf and Resort - Brownwood, TX
May 2023 to Present

Overall foh and boh operations / ordering / inventory/ training of culinary staff. Menu making and development/ monthly financial analysis

Chef Consultant

Hemminways/ Pie House - Graford, TX
February 2023 to May 2023

Assisting in inventory and overall operations

Head Chef

Lush Resort - Graford, TX
October 2021 to November 2022

Over all operations culinary and. Not limited to FOH and resort operations/ bar and grill fare with some upscale entrees / developed special occasion wine menus/ Chinese Christmas menu/ did large events up to 500 people

Executive Chef

Williams, AZ
May 2021 to October 2021

Re opened steak house. All meat cut in house / overlap operations culinary. Covid affected bus business and had to eventually close temporarily

Partner

High Tide Cafe - Charleston, OR
November 2020 to May 2021

purchased venue in November opened and ran operation from front of house to back of house. Coastal seafood cuisine using local product

Executive Chef

Silvies Ranch Resort Retreat and Links - Seneca, OR
May 2020 to November 2020

Over operations in charge culinary department / daily rotating 5 course menu. Catering to high end clientele/varied styles of cusine from latin /classic Italian to current culinary trends

Executive Chef

Aramark/ Crater Lake Resort - Crater Lake, OR
May 2019 to October 2019

In charge of 3 dining venues. Overall operation sanitation and hiring crew development ..Kronos time system/ inventory /ordering p&l analysis sales of 12 million per season

Executive Chef II

Sodexo/University - Los Angeles, CA
April 2018 to April 2019

In charge of overall operations from administration to culinary. doing customized private dinners for president of University.

2.8 -3 million yearly sales menu development and design crew evaluations terminations, inventory, ordering labor analysis and p&l budget literate.

General Manager/Executive Chef

Air Culinaire worldwide - Van Nuys, CA
July 2017 to March 2018

Responsible for overall operations of personalized concierge style food service to private jets. Service to very high profile clients

In charge of inventory ordering crew evaluations and reconcile of invoices

1.8 million in sales

Chef de Cuisine/Catering Chef

LAS BRISAS MEXICAN RESTAURANT - Laguna Beach, CA
October 2016 to June 2017

In charge of catering, ordering, inventory overall culinary operations

Chef/General Manager/Consultant

THE FRONT PAGE DELI & CATERING - San Diego, CA
January 2016 to October 2016

Was responsible in change over with new owners to re branding of name. implemented new sandwich and salad entrees. Ordering, accounting, scheduling hiring of all employees. Marketing and focus on increasing catering revenues.Trained all staff including son who was to take ove.r

Executive Chef/Manager

COMPASS GROUP/ EUREST DINING SERVICES - San Diego, CA
May 2011 to April 2015

In charge of closing then re-opening of Café at SDGE. Transferred to Qualcomm roving chef. Proficient in use of all Eurest programs. Training, mentoring of all associates. Responsible for Ordering, Scheduling, Inventory, Catering and cooking for Executive's at multiple locations. Serve up to 800 meals plus a day. Sales of 1.9 million yearly.

Executive Kitchen Manager

KING SEAFOOD - Carlsbad, CA
May 2010 to May 2011

Overall operations of kitchen, in charge of upholding strict company procedures in seafood. Weekly

inventory, scheduling, budget adherence and all food variances. Performance reviews. Development of kitchen manger, supervisors not limited to all kitchen crew. Sales of 4,000,000 plus yearly.

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Executive Chef

PALM RESTAURANT - San Diego, CA

May 2009 to April 2010

In charge of crew of 20. Ordering, scheduling, training, inventory and invoice reconciliation. Operated two kitchens and set-up and planned all large parties and catering. Overall operations of culinary department.

Executive Chef

DSE RESTAURANT CORPORATION / BING CROSBY'S - San Diego, CA

September 2006 to October 2008

Trouble-shot for company at Sacramento Center Court location. Transferred to Walnut Creek Bing Crosby's which was the fine dining concept to train staff. Opened San Diego location in September 2007. Hired, trained and presently oversee the activities of a staff of 35-45 in the preparation of a California Club

Cuisine menu, daily specials and banquets. Established presentation techniques and quality standards. Ensure proper safety and sanitation in kitchen. Manage food, labor and overhead costs; analyze profit and loss statements.

Executive Chef/Owner

MALABAR RESTAURANT - Sacramento, CA

August 2005 to August 2006

Oversaw the opening of new concept from ground up. Designed menu, recipes and overall procedures for all aspects of the culinary department. Developed sous chefs and all kitchen employees.

Culinary Partner/Executive Chef

P. F. CHANGS CHINA BISTRO - Roseville, CA

August 2000 to August 2005

In charge of overall operations of culinary department. Trained, managed, scheduled and developed staff.

Reviewed monthly profit and loss statement. Purchased food and managed inventory control. Standardized production recipes to ensure consistent quality.

Executive Chef

FAULTLINE BREWING COMPANY - San Francisco, CA

June 1998 to May 2000

Rehired by company which I started and developed all menu, recipes and overall operations of culinary department. Took over San Francisco location and brought all costs of kitchen back in line. Transferred to Sunnyvale and did the same.

Executive Chef

ALCATRAZ BREWING COMPANY - Tempe, AZ

1995 to May 1998

Opened brewery concept. In charge of implementing all recipes and overall operations of kitchen. Transferred to Orange location in 1998 and did the same for company.

Education

Associate in General Studies in General Studies in General Studies

San Diego Mesa Junior College - San Diego, CA

July 1982 to July 1984

Skills

- Cuisine
- California coastal fusion / classic Italian / asian /new American etc
- Line cook
- kitchen
- Cooking
- POS
- Baking
- Management
- Team Player
- Chef
- training
- Knife skills
- Culinary Experience
- Cooking Experience
- Menu Planning
- Purchasing
- Catering
- Kitchen Management Experience
- Forecasting
- Leadership
- Profit & Loss
- Labor Cost Analysis
- Kronos
- Aloha POS
- Human Resources
- Hotel experience