

RICHARD COKER

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PROFESSIONAL SUMMARY

Customer-oriented General Manager/Executive Chef with many years of experience focused on increasing revenues and expanding margin. Adaptive and deadline-oriented consistently executes and completes multiple projects in high-stress environments. Meticulous leader and strategic planner with comprehensive managerial acumen, offering vision and motivational acumen.

SKILLS

- Executive Chef
- Catering
- Labor Cost Analysis
- Kitchen Management Experience
- Profit & Loss
- Banquet Experience
- Menu Planning
- Leadership
- Food Production
- Food Safety
- Inventory Control
- Restaurant Management
- Teaching
- Purchasing
- Budgeting
- Microsoft Office
- Event Planning
- Recruiting

WORK HISTORY

09/2022 to Current

General Manager

THE CATCH RESTAURANT

- Restaurant currently relocating to a different location.
- Responsible for day to day operations including payroll, labor cost, food cost, ordering, forecasting, office administration, marketing, advertising, quality control as well as guest services and filling in every position to be successful every day.

04/2017 to 09/2022

Executive Che/Partner

Champs Sports Bar & Grill

- Created recipes and prepared advanced dishes.
- Hired, managed, and trained kitchen staff.
- Inspected kitchens to observe food preparation quality and service, food appearance, and cleanliness of production and service areas.
- Arranged for kitchen equipment maintenance and repair when needed.
- Placed orders to restock items before supplies ran out.
- Maintained well-organized mise en place to keep work consistent.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.

06/2014 to 04/2017 **Manager**

Cracker Barrel

- In charge of BOH/FOH manager duties
- Inventory, quality control, opening and closing of the store
- All office duties, counting cash, daily reports.

03/2012 to 06/2014 **Food and Beverage Manager**

Redneck Heaven

- In charge of front of the house, alcohol sales, server manager, inventory of all merchandise.

EDUCATION

Bar and Beverage Management in Mixology, Management of Food and Beverage Professional Career Training Institute - Dallas, TX

**Bachelor's degree in Business Management
East Texas State University - Commerce, TX**

**Bachelors in Music Education
Louisiana Tech University - Ruston, LA**

CERTIFICATIONS

- ServSafe
- Food manager
- Food Handler Certification
- TABC Certified

GROUPS

- Sigma Pi Fraternity
- Phi Mu Alpha

ADDITIONAL INFORMATION

Chef experience:

Sous Chef for Chef Steve Mitchell at Hill Country Harbor, Possum Kingdom (High end Steak, Seafood, Exotic Meats and Catering Cuisine)

Sous Chef for Chef Eric Hunter at Fire Oak Grill, Weatherford, Texas (High end Steak, Exotic Meats, and Southwest Cuisine)

Executive Chef for La Bella Vita in Monroe, Louisiana (high end Italian/Cajun cuisine)

Sous Chef at Copelands Shreveport Louisiana (High end Cajun Steak house)

Executive Chef for Champs (Full service Fusion-Cajun/Southwest cuisine)

Executive Chef Vinos at Winstar World Casino (high end wine and Italian cuisine)

Formerly trained under CIA grads

Eric Hunter

Steve Mitchell

Ernest Bell