

Rick Adams

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PROFESSIONAL EXPERIENCE

2022-Present

Consulting/Contract Chef—Montgomery, Texas

Executive Chef

- Flourish Bakey/ Luncheonette
- Lees-McRae College
- Blue Jack National Golf Club

2018-2021

The Eatery at HPL --Montgomery, Texas

Executive Chef

- Started Restaurant from Ground Up
- Full Casual and Fine Dining Menu Development
- Caterings, Banquets, Weddings

2003-2018

Walden Yacht Club -- Montgomery, Texas

Food & Beverage Director/Executive Chef

- Daily operations for 16,000 sq. ft. facility
- Full Restaurant/Catering/Banquet responsibilities

2000 - 2003

Pappas Partners Limited -- Houston, Texas

C & H Steak Company, Pappas Brothers Steakhouse

Executive Chef, Opening Team Chef

- Maintained Executive Chef responsibilities
- Developed large scale banquet business
- Wrote entire recipe, procedure and features manual
- Overall labor and food cost controls

1998 - 2003

Pappas Partners Limited -- Houston, Texas

Concept Research and Development Chef

- Started formal R&D department for 7 concepts
- Designed menus for all concepts, opened 45 Units
- Lead Chef on opening team, Summit, Airport Terminals

1982 - 2003

Pappas Partners Limited -- Houston, Texas

The Strawberry Patch C&H, PBSH, Pappadeaux, Pappasitos

Pappas Seafood, Pappas BBQ

Head Broiler/Sous Chef/ Concept Chef

- Lead cook over 8 man line, with all Sous responsibilities
Designed opening team format, Lead Chef on Opening Team
- Safety, Q.C., R&D Chef, Cooks Stations Training Books
- Catering chef (fine dining, large scale, all concepts)
- Developed in house C.E. program, Mgr. Training Program

EDUCATION

1991- 1993

The Culinary Institute of America -- Hyde Park, New York

Degree in the Culinary Arts

Academic Top Honors, Frances L. Roth Award

1988 – 1991

University of Houston -- Houston, Texas

