

## **Ross Demers**

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### **SUMMARY**

Industry professional with 15 years of experience who is seeking employment with a company that shares my passion for Food and Hospitality.

### **SKILLS**

- Menu development
- Purchasing
- Staff Coordination
- Operations Management
- Portion and cost control

### **EXPERIENCE**

Chef/Business Owner, Cry Wolf, January 2020-October 2023  
Dallas, TX

- Created menus daily
- Monitored overall business operations
- Handled financial aspects of business
- Cooked six nights weekly

Executive Chef, Flora Street Cafe, April 2018-September 2019  
Dallas, TX

- Supervised the selection, training, scheduling, and performance of kitchen personnel.
- Curated tasting menus based on the availability of produce and products.
- Monitored and conducted inventory then ordered base on analysis of such
- Hired and trained new BOH staff

Chef/Business Owner, On the Lamb, October 2017-November 2018  
Dallas, TX

- Planned menus, ordered supplies and managed all staff
- Processed payroll and other clerical expenses
- Hired and trained personnel.

Executive Chef, Cedars Social, May 2015-April 2017  
Dallas, TX

- Monitored kitchen labor and food cost
- Implemented kitchen operation procedures
- Created menu's
- Worked closely with kitchen personnel to achieve high culinary standards

### **EDUCATION AND TRAINING**

California School of Culinary Arts 2008  
Los Angeles, CA  
Associate of Applied Science  
Culinary Science, Nutrition, Food Safety