



SEAN M. WHITE

Accomplished Chef with over 20 years of culinary & management experience. Career encompassing American & French cuisine in fine dining settings, high volume hotels, casino restaurants, country club & banquet events. Strong leadership qualifications with a proven commitment to revenue & profit growth, exceptional guest experience through quality service, dynamic menu creation and operational efficiency.

CONTACT

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🏠 Cincinnati, OH

SKILLS & EXPERTISE

- ✚ Innovative Menu Development & Planning
- ✚ Food, Beverage & Labor Cost control
- ✚ Training, development & Revenue growth
- ✚ Guest relations & event management
- ✚ Effective & collaborative leadership style

AWARDS & RECOGNITION

AAA 4 STAR & 4 Diamond Award
2014, 2015 & 2016, Celestial
Steakhouse

Cincinnati Business Courier, "Who
to know in the Cincinnati
restaurant Scene" Edition 12.15

Iron Fork Invitational Finalist, 2016
Cincinnati, OH

WORK EXPERIENCE

EXECUTIVE CHEF Nov. 2022- Present
Council Oak Steak & Seafood, Hard Rock Casino, Cincinnati, OH

- Fine Dining Steakhouse specializing in in-house dry aged steaks.
- Menu development/Implementation with daily features and specialty events.
- Manage daily operations, revenue initiatives & food/ labor cost control.
- Recruit, hire and development of specialized team.

EXECUTIVE CHEF July 2019-Nov 2022
Hyde Park Golf & Country Club, Cincinnati, OH

- Executed daily operations for lunch, dinner ala cart menu, banquets, wine tasting & specialty events.
- Design & implement seasonal menus, daily features & team training.
- Ensured compliance with health & safety regulations.
- Forecasting & Planning to control food, labor and operational costs.
- Collaborate with leadership teams to nurture an ownership environment.
- Maintained emphasis on member satisfaction, elevated steps of service and growth and development of front and back of house teams.

EXECUTIVE CHEF/FOOD & BEVERAGE DIRECTOR Feb. 2017-July 2019
Cincinnati Art Museum, Cincinnati, OH

- Design and execute client specific menus for museum events & exhibits.
- Daily operations, staffing & training/development of banquet and Café teams.
- Established local & regional vendor accounts to reflect new dining standards.
- Consistent revenue increase by reducing overall operating costs, increasing guest retention, streamlining processes in future planning initiatives.

EXECUTIVE CHEF Feb 2014- Feb 2017
Celestial Steakhouse, Cincinnati, OH

- Fine dining steakhouse, seafood, daily & seasonal menus.
- Development of staff to increase guest experience & culinary expectations.
- Prepare budget goals & projected annual food & labor costs while monitoring and adjusting procedures to achieve financial results.

ADDITIONAL EXPERIENCE

- Sous Chef, Hyde Park Golf & Country Club, 2010-2014
- Sous Chef, The Cincinnati Hotel, 2004-2006
- Sous Chef & Apprenticeship, La Petite France, 1999-2004
- Chef de partie, Iron Horse Inn, 1997-1999