

Jim Garrett

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Seeking a career transition from Executive Chef to Mentoring, Instructing or Consulting.

Summary

Successful culinary executive with a track record of successfully directing start-up and reinvigorating existing food and beverage operations. I focus on delivering exceptional customer service while managing revenue, costs to maximize profitability. I have excelled at highly rated restaurants, university settings, hotels. I am a leader who trains, coaches, mentors, and values all his or her employees is a leader who values all his or her employees. An executive chef who is classical trained.

Skill highlights

Customer service experience	Culinary coach
Innovative	Open-minded
Inventory control	Creative problem solver
Negotiation skills	Flexible
Process improvements	Crucial conversations
Training and development	

PROFESSIONAL EXPERIENCE

Executive Chef at Morrill Dining Services 2005 – 2018

Managed 2 operations 1 dining, 1 retail C-store operation

- Led food quality, production, and procurement for two operations with an annual budget of \$1.5M.
- Collaborated with the operations manager to establish annual budget.
- Assisted the operations manager with hiring and training labor, managing finances, conducting operational maintenance, and establishing regular cleaning schedules.
- Develops food preparation techniques and supply ordering system that minimizes wastage with CBORD.
- Develops menu and oversees food preparation, staff supervision, quality control, supply inventory and vendor negotiations.
- Oversaw student cook onboard training program
- Managed food safety, sanitation, and Eco-Sure programs, including Hazard Analysis Critical Control Point (HACCP) compliance.

Executive Chef Instructor at Viewpoint Bistro/Teaching Lab.**2001 - 2005**

- Developed lectures for incoming students and established program expectations.
- instructed students on a variety of industry topics, including the back of house operations, cooking, procurement, receiving food deliveries, food safety, and sanitation.
- Educated students on the back of house managerial development and trained them through serving as shift managers.
- I coached the annual year-end event for the students, professors, and sponsors of the program.

Executive Chef Applause Catering Ohio State University**1992- 2001**

- Oversaw food quality and all food production for the \$4.5 million, three-operation business.
- All menu development, including cost management, is the responsibility of all operations.
- Established guidelines for individuals with any special dietary needs.
- All three operations have a well-organized procurement program.
- Managed a staff of 25 individuals and 50 Students

EDUCATION

- John Marshall High School Grad 1979
- Culinary Institute of America, Hyde Park, NY
Culinary Arts Advance Bistro/Asian Certificates 2000
- Columbus State Community College, Columbus, Ohio
Dietetics and Human Resources Certificate 1999
- Serve Safe certification, Columbus Health Department
- Professional Member of the American Culinary Federation
- CPR certified

Community Engagement

- Special Olympics of Ohio (1993–2017) – oversaw product production and ordering for 10,000 people attending the three-day event.
- 1995—oversaw all procurement and food production for the 20,000 athletes competing in the five-day event.
- Served on the board of Farm to Table at The Ohio State University, developing a menu along with Chef Mark Newton, Associate Director
- Worship Tech Team-Camera Operator | Livestream Switcher | Producer
Northwest Bible Church-Hilliard, Ohio Volunteer dates: September 2018–Present
Volunteer duration: 5 years
- Prepared catering services for our presidents and other dignitaries.
- Overseen and prepared meals for the Rolling Stones and Pink Floyd.
- Serving as a Commissioner on the Far West Side Area Commission from 11/21–12/25