

Chef Marcus Thorne

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California

Summary

Visionary Executive Chef with 18 years of distinguished experience leading culinary operations for multi-outlet luxury hotel groups and high-volume convention centers. Proven expertise in complex kitchen design, large-scale banquet production, and pioneering sustainable procurement strategies. Adept at cultivating high-performing culinary teams, optimizing financial performance, and consistently delivering world-class dining experiences across diverse culinary concepts.

Experience

Complex Executive Chef | The Grandeur Hotel & Convention Center | Epicurean Heights, IL June 2017 – Present Directs all culinary operations for a 1,000-room luxury hotel and an attached convention center accommodating up to 5,000 guests, overseeing multiple restaurants, bars, and a vast banquet department. Manages a culinary brigade of over 70 chefs and kitchen staff, including recruitment, advanced training, and performance management across all outlets. Spearheaded the design and implementation of a **state-of-the-art central production kitchen**, significantly enhancing efficiency and consistency for large-scale events. Developed and executed an **integrated waste management program** reducing food waste by 30% and achieving considerable cost savings. Orchestrated successful culinary experiences for major conferences, presidential galas, and celebrity events, consistently exceeding client expectations. Oversaw a multi-million dollar annual food and labor budget, consistently achieving profitability targets and streamlining operational expenditures.

Executive Chef | The Metropolitan Club | Chicago, IL January 2011 – May 2017 Led all culinary aspects for a prestigious private members' club, encompassing fine dining, casual eateries, and extensive catering services. Revitalized menus across all outlets, focusing on contemporary American cuisine with global influences, leading to a 20% increase in member satisfaction scores. Implemented robust **HACCP-based food safety programs** and led all health inspections with exemplary results. Mentored and developed junior culinary talent, many of whom advanced to leadership roles within the industry. Managed comprehensive vendor relationships and spearheaded **local sourcing initiatives**, reducing supply chain costs by 15%.

Education

Bachelor of Professional Studies in Culinary Arts Management | Culinary Institute of America (CIA) | Hyde Park, NY Graduated: May 2007

Certifications Certified Executive Chef (CEC) - American Culinary Federation (ACF) (2015) ServSafe Food Protection Manager Certification (Current) Certified Hospitality Educator (CHE) - American Hotel & Lodging Educational Institute (AHLEI) (2020)