

Kyle A. Anderson
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Experience:

Red, The Steakhouse, Pinecrest June 2019-2022

Executive Chef

- Oversaw opening, staff onboarding, training and employee retention
- Responsible for developing seasonal menus.
- Developed weekly and daily specials with local product.
- Responsible for maintaining weekly food cost, within set company standards.
- Supervised quality control, budgeting, product procurement and vendor negotiations.
- Responsible for administrative functions including; payroll, scheduling, hiring, employee relations and disciplinary actions.
- Coordinated directly with the General Manager and Public Relations Director on marketing campaign.

Marble Room Steakhouse and Raw Bar March 2017-2019

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Moxie, The Restaurant/ Red, The Steakhouse, Beachwood Cl, OH Sept 2012- March 2017

Chef de Cuisine

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Rosso Italia/ Red, The Steakhouse, Boca Raton Fl.

Sous Chef

- Selected to be part of a corporate training team to improve food and service standards.
- Responsible for retraining existing back and front of house staff through extensive product training and one-on-one guidance.

The River Brasserie and Bar, Cuyahoga Falls, OH May 2009-Sept 2012

Executive Sous Chef

- Organized and lead kitchen staff in daily prep and service.
- Assisted Executive Chef with implementing new seasonal menus.
- Assisted Executive Chef with nightly ordering from local food purveyors.
- Responsible for proper cooler rotation and organization on a daily basis.

Industry Skills

Food costing and control; Ability to work well under intense pressure; Natural leadership skills.
Proficient with Microsoft Word, Microsoft Excel, Social Media, Windows Operating Systems.