Alejandro Cortez

OBJECTIVE:
Experienced Executive Chef with more than 18 years of success in the hospitality industry with exceptional skills for developing and delivering a complete range of dining services in a large-scale operation and multi outlet experience offering excellent customer satisfaction. Eager to bring my years of experience and growth to another flourishing establishment to apply my knowledge with emphasis on finance, culinary innovation, overall operations, branding, client relations, team building and labor management.

PROFESSIONAL EXPERIENCE:
9/15 – Present   **Solomon R. Guggenheim Museum**
New York, NY

Director of Dining Operations / Executive Chef

- Successfully led the organization to earn consecutive years of "A" letter grades from the NYC Department of Health.
- Orchestrated numerous strategic restructuring initiatives, including implementing revised sanitation and pest control programs that had a significantly positive impact.
- Forged successful collaborations/joint ventures with notable brands such as Hugo Boss, Dior, Cos, Showtime, and BMW.
- Developed systems used to track and monitor kitchen financials, menu costing, including catering packages, daily receiving logs for food/non-food invoices, payroll tracking, and processing.
- Developed the Wrights restaurant menus, Café menus and full-service Catering menus, specializing in both on and off-site events, corporate catering, and dining.
- Established systems and workflow procedures to facilitate daily receiving, food storage, and station setup, as well as all steps of service and food safety program
- Ensured food and menus reflected seasonal ingredients cooked simply and presented elegantly and provided formal table service for both plated lunches and buffet service.
- Managed all line items according to budget and monthly P&L statements, maintained food and labor costs at or below budget
- Skillfully directed large-scale, high-profile catering events, along with simultaneous functions during a given food service period and managed P&L statements, budgeting, forecasting, and cost targeting.
- Custom designed special menus and events to meet various clients' specific criteria, and to the public (Ballet Cookbook, Peter & The Wolf, YCC) to sold out events.
- Developed and executed daily specials and tasting menus reflecting an array of regional cooking, executed private events for upwards of 350 attendees.
- Managed a 15-member kitchen staff, revised training manuals, provided payroll analysis, managed all kitchen finances, led menu development, and partnered in executing charity benefits, cooking demonstrations.
- Consistently worked on staff development to train and promote BOH staff
- Heightened catering events done in house to maximize profit, increased sales in the restaurant and café to best results since the museum opened

9/11 – 9/15   **The Metropolitan Museum of Art**
New York, NY

Executive Sous Chef

- Effectively Manage a staff of 80 employees including scheduling, payroll and daily labor reports
- Successfully managed the culinary operations for several operations at the Metropolitan Museum including the Staff Cafeteria, Public Café, Balcony Bar, Petrie Court Café, and the Members Dining Room
- New Menu implementation for multiple units throughout the museum including menu research and development, recipes, food/plate costing, Front and Back of the House staff training; facilitate tastings for senior
executive staff and ensuring consistency and cost control post menu implementation

- Process orders and ensure delivery of requested items, estimate food consumption and requisition of purchased food for a la carte menus and cycle menus
- Execute high volume events for up to 1000 guests including menu development, food costing, menu pricing, preparation, and production sheets for culinary staff; organizing food orders and requisitions; staff scheduling
- Establish presentation, technique, and quality standards, ensure proper equipment operation/maintenance, and ensure proper safety and sanitation
- Worked with curatorial staff to develop exhibit themed menus for new art showings throughout the museum
- Provide regular support throughout Restaurant Associates for new unit openings, assistance with high profile events and coverage for chefs when needed
- Successfully worked in the front of the house providing coverage for dining room managers when needed. Fluent with My Signage and specs for RA service standards as they pertain to the front and back of the house

4/07 - 9/11   **Deutsche Bank**
New York, NY

Chef de Partie

- Coordinate food production, ensure highest level of food quality, and presentation
- Develop menus, create, and ensure adherence to recipes and product specification
- In charge of working, launching new and current action stations, over 20 food programs.
- Supervised and executed in house catering events, chef tables, and assisted all other stations throughout the unit

7/05 – 3/07   **Cedar Tavern**
New York, NY

Sous Chef

- Prepared menus, specials, and expedited food for customers
- Responsible for maintaining consistent high quality of all kitchen production, monitoring production levels of stocks, sauces, butchery, and all stations in the kitchen
- Responsible for ordering and stocking of inventory for establishment
- Developing new and current staff, overseeing the kitchen, scheduling, and payroll

EDUCATION:
2/10 - 12/10   **French Culinary Institute**
New York, NY

Diploma in Classic Culinary Arts

2/02 - 2/05   **La Guardia Community College**
Long Island City, NY
AA/BS Program in Liberal Arts/Secondary Education

9/97 - 6/00   **High School of Art & Design**
New York, NY

CERTIFICATIONS:
- Columbia University Web Developer – Currently in progress
- NY State Public Health Leader   05/2021
- AWS Certified Cloud Practitioner   11/2020
- Google Technical Support Fundamentals – IT Support Specialist   05/2020
- Certificate in Food Protection by The New York City Department of Health
- ServSafe Food Protection Managers Certification by National Restaurant Association

TECHNICAL SUMMARY:
Operating Systems: Windows 7, Windows 8, Windows 10
Software: Proficient in Microsoft Office 2010-2016, Amazon Web Service Management Console, HTML, CSS, Git