

Kerby Morgan Jr

Chef | Culinary Entrepreneur | Hospitality Leader

Atlanta, GA

☎ 404-424-1142 | ✉ chefmorganjr510@gmail.com

PROFESSIONAL SUMMARY

Chef and culinary entrepreneur with **15+ years of progressive experience** across catering, hospitality, healthcare, and fine dining environments. Founder and owner of a successful catering company known for upscale, globally inspired cuisine and high-volume event execution. Proven leader in kitchen operations, menu development, food cost control, and team training. Adept at delivering elevated culinary experiences while maintaining efficiency, safety, and profitability.

PROFESSIONAL EXPERIENCE

Chef / Owner

Coastal Cuisine LLC – Atlanta, GA

2016 – Present

- Founded and operate a full-service catering and culinary brand specializing in upscale, globally influenced menus.
 - Lead all aspects of business operations including menu development, client consultation, event execution, staffing, and vendor relations.
 - Successfully execute events ranging from intimate private dinners to large-scale functions of **up to 500 guests**.
- Manage budgeting, food costing, inventory control, and pricing strategies to maintain profitability.
 - Ensure strict compliance with **ServSafe, HACCP, and sanitation standards**.
- Built strong brand recognition through client referrals, repeat business, and social media presence.

Production Supervisor / Storeroom Supervisor

Gwinnett Medical Center – Lawrenceville, GA

2016 – 2019

- Supervised daily kitchen production and storeroom operations in a healthcare setting.
- Managed inventory, ordering, and cost controls while reducing waste and maintaining budget targets.
- Ensured compliance with hospital nutrition standards, food safety regulations, and sanitation protocols.
- Supported menu planning initiatives and ensured consistent food quality and timely meal service.

Cook

Wyndham Hotel – Atlanta, GA

2012 – 2016

- Prepared and plated dishes in a high-volume hotel kitchen supporting banquets, room service, and special events.
- Executed banquet event orders (BEOs) with precision, maintaining presentation and timing standards.
- Assisted with staff training, station setup, and quality control during peak service periods.

Cook

Hilton Hotel – Atlanta, GA

2013 – 2015

- Delivered consistent, high-quality meals for in-room dining and catered hotel functions.
 - Maintained recipe standards, inventory accuracy, and cleanliness across multiple stations.
 - Supported large-scale banquet service and cross-functional kitchen operations.

Executive Chef

Twelve06 – Atlanta, GA

2011 – 2012

- Led all culinary operations for an upscale dining concept.
- Developed seasonal menus, managed food costs, and enforced HACCP compliance.
 - Trained and supervised kitchen staff to maintain consistency and elevate guest experience.

Cook II / Culinary Team Member

InterContinental Buckhead Hotel – Atlanta, GA

2010 – 2011

- Supported luxury hotel dining and special events with a focus on **French cuisine and Garde Manger**.
- Assisted with high-end plating, prep, and service execution for premium clientele.

ADDITIONAL RELEVANT EXPERIENCE

Cook / Server / Bartender – Houlihan's Restaurant & Bar, Atlanta, GA

Early Career

- Cross-trained in front-of-house and back-of-house operations.
- Delivered guest service, bartending, and multi-station kitchen support.

CORE SKILLS

- Culinary Arts & Global Cuisine
 - Private & Event Catering
 - Menu Development & Plating
- Kitchen Leadership & Staff Training
- Budgeting, Food Costing & Inventory
 - HACCP & ServSafe Compliance
 - High-Volume & Banquet Service
- Client Relations & Business Operations

EDUCATION & CERTIFICATIONS

Le Cordon Bleu – College of Culinary Arts

ServSafe Certified