

# Kerby Morgan Jr

Chef | Culinary Entrepreneur | Hospitality Leader

Atlanta, GA

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## 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