

## **MARK AUGUST PETERSON**

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**OBJECTIVE:** To utilize my extensive experience as food services director and executive chef to provide quality and cost-effective food service in a commercial, institutional or educational environment.

### **EDUCATION:**

Certified Dietary Manager/CFPP  
B.A. in Political Science, with Honors, California State Dominguez Hills  
83 hours Continuing Education Food Services Training, U.S. Army  
Primary Leadership Development Course, Non-commissioned Officer Academy, U.S. Army  
Advanced Individual Food Service Training Certification, U.S. Army  
Quartermaster School, U.S. Army

### **SUMMARY OF ACHIEVEMENTS:**

Extensive and highly successful food service management in hospital, catering, restaurant, and corporate environments  
Fine dining experience as a Sous Chef  
Food Service Sergeant, United States Army  
Certified Dietary Manager-CDM  
Certified Food Protection Professional-CFPP

### **OTHER SKILLS:**

Reduced costs and achieved under-budget status beyond annual budget expectations.  
Extensive experience in managing food cost and labor within budgetary parameters.  
Familiar with Title 22 and healthcare food service regulatory agency requirements.  
Specialize in exhibition cooking and large event production  
Skilled in development and training of staff through production/HACCP/equipment in-services.  
Experienced in systems implementation, i.e. HACCP, production, inventory, ordering.  
Certified Dietary Manager (2017)  
Certified Food Protection Professional (2017)  
ServeSafe Certified (2018)  
First Aid/CPR Certified (2017)

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### **PROFESSIONAL EXPERIENCE:**

#### **Director of Dining Services, Alexandria Care Center-HCSG Los Angeles, CA (January 2018-Present)**

Under a District Manager, responsible for all aspects of Food Services for a 177 Bed Sub-acute care facility with an active Transitional Care Unit. Responsibilities include positional work flow optimization and implementation, timekeeping, purchasing, inventory, food cost, sanitation/safety, HACCP, staff training, discipline and all aspects of production for a hospital kitchen and tray line.

#### **Food Service Director, Gateways Hospital and Mental Health Center Los Angeles, CA (January 2008-2016)**

Responsibilities consist of management and direction of food service support for a multi-site, multi-program acute-care psychiatric hospital. Full spectrum back of the house duties including P&L responsibility, cost-cutting measures, ordering, inventory, menu-planning and production, special meals/events and supervision of a staff of 16 w/ an annual budget of \$1,086,930 and providing approximately 312,000 meals per year.

#### **Owner/Operator, Santa Clarita Pizza Company Santa Clarita, CA (April 2006 – Jan 2008)**

Operated a state-of-the-art mobile pizza kitchen truck catering to the Santa Clarita Valley and Greater Los Angeles. Prepared meals for both public and private functions, including The Paseo Club (weddings, festivals, parties), the Santa Clarita Performing Arts Center (Manhattan Transfer, Kool and the Gang, The Beach Boys), and film/TV locations (Rock of Love, Heroes, Knight Rider). Public events included Castaic Lake and Lake Hughes events and West Ranch High School football games.

#### **Director of Food Service/Executive Chef, Kindred Hospital Westminster, Westminster, CA (May 2003 –December 2005)**

Responsibilities included all BOH (Back of the House) activities, with an emphasis on doctor and employee morale/retention through satisfaction with cafeteria food service program including all menu creation, regular exhibition cooking, planning and execution of high-end Board Meeting meals, hospital BBQ's, and themed events and meals. Other responsibilities include menu planning and costing, purchasing, inventory, food cost, sanitation, safety, HACCP, staff training, and all aspects of food production for cafeteria and patient tray line.

#### **Executive Chef, Sodexho Services, Hospital of the Good Samaritan, Los Angeles, CA (July 2001 to May 2003)**

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Responsibilities included menu planning and costing, purchasing, inventory, food cost, sanitation/safety, HACCP, staff training and all aspects of production for a hospital cafeteria, tray line, childcare facility and high-end catered functions. Developed and assisted implementation of 5-Star Menu concept for patient menu as well as a Korean patient menu.

### **Sous Chef, McCormick & Schmick's Seafood House, Beverly Hills, Pasadena, CA (July 1999-July 2001)**

Under an Executive Chef, directly responsible for daily operation of a flagship fine-dining establishment including the hot line, sauté station pantry, expediting, and food quality issues throughout the restaurant and bar. Other responsibilities included production, ordering, inventory, sanitation, staff instruction and training, menu and recipe production, catering, banquet execution and all back of the house production issues with a focus on seafood species, fish cutting, labor and food cost.

### **Sous Chef/Kitchen Manager, Sodexo Marriott Services, Methodist Hospital of Southern California, Arcadia, CA (September 1998 to September 1999)**

Provided direction and instruction to a combined staff of 60 in various areas including patient tray line, diet office, catering, and two retail operations in a healthcare setting. Ensured adherence to time and temperature requirements during preparation, and the service and transport of 300-500 patient meals daily. Special areas of focus included HACCP, patient satisfaction, production, and sanitation. Conducted employee Servsafe certification in food service sanitation and monitored all aspects of regulatory compliance including record keeping, MSDS compliance and regulatory inspections. Co-developed a patient satisfaction improvement program, which resulted in a 30% increase in Press-Ganey scores over a three-month period.

### **Food Service Sergeant, United States Army, Fort Drum, NY and Fort Irwin, CA (1992 to 1998-Honorable Discharge)**

Training Manager: Accountable for training over 30 personnel. Researched, produced, and presented training classes on a variety of subjects including first aid, weapons, tactics, and job-related subjects such as field feeding, equipment utilization, food service equipment and vehicle maintenance.

Dining Facility Administration Manager: Maintained all dining facility records and files. Handled correspondence, scheduling, menu planning and production, and cash control procedures for an Army mess hall, collecting approximately \$5000 a month. Served as first line supervisor accountable for the performance, training, and welfare for a squad of two individuals. Leader of team performing all day-to-day operations of the dining facility administration office.

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Field Site Sanitation Manager: Managed and coordinated all sanitary functions at an Army field feeding site employing over 30 personnel providing over 1800 meals twice daily. Accountable for over \$300K in vehicles and equipment. Directly supervised 15-20 personnel responsible for cleanliness and serviceability of all field feeding equipment and coordinated procurement and distribution of water and fuel supplies for over 600 personnel. Commended by medical inspection authorities and upper-level management for the cleanliness, efficiency, and orderliness of operation. Filled several positions of increasing responsibility to reach Sanitation Manager Position.

**REFERENCES AVAILABLE UPON REQUEST**