

RAINER FLÖTER

Personal * Executive Chef



Summary:

Progressive culinary professional with over 30 years experience in private service to high profile principles, world-class resorts and upscale establishments. Unique blend of creative flair, passion for healthy international culinary cuisines, strong business sense and engaging personal skills. Strong record for streamlining and improving operations while preserving the highest levels of white glove service and quality. Natural ability to create and maintain a productive working environment.

Recipient of two “Best of Philly” awards!

Highly trained in the following cuisine areas:

- Traditional American; French; Austrian; Italian; Thai; Gluten Free; Organic; Low Fat; Sous-Vide; Fusion; Macrobiotic; Vegan; Spa Cuisine; Food Allergy; Holistic

Professional Experience:

Personal Chef / Private Residence
Forth Worth TX, Carmel CA

2017 - Present

- Plan and prepare lunch and dinner for principle and family, including young children
- Prepare, supervise & coordinate high profile, special events
- Daily inventory and shopping
- Daily reconciliation of receipts and expenses
- Maintain and organize a clean kitchen, including restaurant quality equipment

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Personal Chef to High Profile Principle Pennsylvania, New York, California, Maine

2007 - 2017

- Plan & prepare all daily meals for principles & guests at residences or off property
- Prepare meals following various dietary requirements of principles and guests
- Plan, prepare, supervise and/or coordinate menus for special events
- Supervise formal service
- Hire, supervise & staff of sou chefs, bakers & domestic kitchen staff
- Maintain relationship with vendors to ensure daily fresh foods and best resources
- Traveled nationally / internationally with principles

Executive Chef & General Manager Hotel Fiesole Skippack, PA

2006 - 2007

- European style hotel with three restaurants
- Solely responsible for kitchen operations, staff management, menu creation
- Set pricing on food and liquor sales
- Streamlined kitchen operations provided the necessary structure for the corporation to run as profitably as possible, fueling growth
- Kept restaurant food costs at 25.5% versus industry standard of 32-34%, and owner goal of 30%
- Maintained staff labor costs at 26% versus industry standard 30%
- Kept banquet food costs at 4.5%, compared to industry standard of 4.6%
- Leveled restaurant labor costs at 17% compared to industry standard of 17-20%
- Managed wine inventory
- Coordination with event planners & principles

Executive Chef Bridgetown Millhouse Inn Pennsylvania

2005 - 2007

- Elegant Inn with impeccable reputation
- Solely responsible for kitchen operations, staff management, menu creation

Executive Chef Twenty-21 Restaurant Pennsylvania

- Premiere dining spot in Philadelphia, PA
- Solely responsible for kitchen operations, staff management, menu creation
- Innovative menu creation of: "New American flare, influenced by German, French & Asian cuisine".

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Personal Chef / Private Residence
Pennsylvania

2001 - 2003

Personal Chef / Private Residence
Pennsylvania

1998 - 2000

Executive Chef
Your Place or Mine
New York

Education:

2002 Paul Bocuse
Nouvelle cuisine, French nouvelle cuisine

1998 - 2000 Albert Kumin School of Pastry Arts
Confectionary arts and pastry

1975 - 1979 Culinary School Koblenz Germany
Certified chef, Pastry and culinary

1979 Berufsschule Koblenz Germany
Bachelor's degree, Culinary Arts / Chef Training

School of Confectionary Arts Gaithersburg, Maryland
Sugar-Pastillage Chocolat Show Pieces; Confectionary and pastry

Thai Cooking School Bangkok Thailand
Bangkok, Thailand

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