

Steven W. Gebhardt

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Summary of Qualifications

I have 20+ years of experience leading kitchens as a professional Chef. I have made a career shift and am now enrolled in General Assembly aspiring to become a Software Engineer.

Creative Cloud Concepts Los Angeles, CA 310 877-5458 Sept 2020-Mar 2021

Director of Culinary

- Negotiating purchasing contracts with vendors.
- Organized menu development and execution across multiple locations/multiple concepts.
- Monitored food costs, COGS, labor %, and sales.
- Develops food preparation techniques and supplies ordering system that minimizes wastage.
- Safeguards excellent food quality and presentation to ensure that restaurant standards are kept and maintained.
- Develops guidelines for hiring staff to maximize efficiency and minimize labor costs without compromising quality of food and customer service.

West Central Produce Los Angeles, CA 213 629-3600 April 2019-Mar 2020

Farmers Market Buyer, Chicken/Veal Buyer

- Responsible for maintaining inventory of all farmers' market produce, chicken and veal products.
- Organized the pick up of produce from all farmers markets and the special order deliveries, both to the warehouse and to customers.
- Maintained positive relationships with the farmers.

Sotto Los Angeles, CA April 2017-Nov 2018

Sous Chef

- Responsible for all areas of production and service.
- Created and implemented specials.
- Maintained relationships with vendors, took monthly inventories, tracked budgets
- Organized weekly schedule.
- Maintained clean and sanitary work environment.
- Ensured all food and products were prepared and served according to the restaurant's recipes and standards.

Maré Los Angeles, CA 323 522-6656 Jan 2017-April 2017

Chef de Cuisine

- Responsible for all areas of production and service.
- Created specials and recipes.
- Maintained relationships with vendors, took monthly inventories, tracked budgets
- Organized weekly schedule.
- Maintained clean and sanitary work environment.
- Ensured all food and products were prepared and served according to the restaurant's recipes and standards.

Petit Trois Los Angeles, CA 323 468-8916 Dec 2015-March 2016

Chef de Cuisine

- Responsible for all areas of production and service.

- Maintained relationships with vendors, took weekly inventories, tracked budgets
- Organized weekly schedule.
- Maintained clean and sanitary work environment.
- Ensured all food and products were prepared and served according to the restaurant's recipes and standards.
- Menu costing, food COGS, P&L.

Bouchon Bistro Beverly Hills, CA 310-271-9910

Oct. 2009- Nov. 2015

Sous Chef

- Responsible for assigned areas of production and service of savory items.
- Served as interim Executive Sous Chef and oversaw operations while Chef de Cuisine was away.
- Maintained relationships with vendors, took monthly inventories, tracked budgets
- Organized weekly schedule.

Chef De Partie

- Responsible for assigned areas of production and service of savory items.
- Maintained clean and sanitary work environment.
- Ensured all food and products were prepared and served according to the restaurant's recipes and standards.

Education

Schoolcraft College Livonia, Michigan

2002-2005

Graduated from Culinary Arts Program

Other Skills

- Trained pastry chef
- Semi-fluent in Spanish
- Skilled repairman

References

Steve Sampson, Owner, Rossoblu, 818-209-0054

Rob Seritella, Owner, Creative Cloud Concepts, 310-877-5458

Michael Puglisi, Proprietor, Electric City Butcher, 518-265-5679