

Gary Fletcher

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Executive Chef / Store Manager:

Working in the food and beverage industry for over 20 years has developed my strong work ethic. With superior knife and line skills, I am ready for any physical challenge, large or small. My food knowledge and creativeness allows me to write any menu for any occasion or environment. My skills fit in at Fine dining, catering halls, retail and deli. My human relations skills halt staff turnover and build mentoring. Vendor relationships, inventory management and percentage analysis help promote a stronger bottom line and growth.

Summary of Qualifications

- Serve Safe Certified #21694711 ~ N.I.F.I. Certified (D2-237900)
- Skilled in all areas of the kitchen ~ Maintaining prep sheet and par levels
- Expediting according to standard ticket times
- High volume a la carte` & high volume catering (350 people +)
- Overseeing preparation and production of menu items to corporate specifications
- Menu Development ~ Creation of nightly features
- Monitoring declining budgets ~Monitoring food and labor costs and percents
- Maintaining actual costs against theoretical cost ~ Maintaining organized storage areas
- Scheduling, hiring, firing, and disciplining
- Running purveyor bid sheets, ordering and receiving ~ Preparing invoices for accounts payable ~
- Computer literate and knowledge of Windows programs and Internet
- Creation of systems and forms

Career Profile:

Anthony and Sons Bakery, Little Italy (973) 970-9191 Succasunna, NJ (Sales \$65,000 per week)

Position: FOH Supervisor / Line Chef

June 2021 – Oct.2023

High volume, high end gourmet Italian market place with retail, deli, casual and café dining departments. Commissary to secondary location. Personal and corporate off premises catered events such as BBQ's, Weddings, Pick-Ups and business meetings up to 200 events per day (average Christmas Day) Classical Italian fair and custom menus

Panera Bread (973) 328-2020 Rockaway, NJ (Sales \$50,000 + per week)

Position: Manager, Product Specialist and Training Manager

April 2016 to June 1, 2020

High volume, fast casual bakery café.

Manager on duty: including associate position deployment, prep for peak hours (\$2,000 sales per hour at \$14 per person), store closing and cash reconciliation.

Product Specialist: including weekly inventory, all product ordering, oversee new product rollout.

Training manager: interviewing, onboarding, initial training, continued ongoing staff development

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August 2015 to November 2015

May 2012 to August 2014

Position: FOH Supervisor

Position: Executive Chef

The Bagel Buffet (201) 863-1710 Hackensack NJ (Sales \$19,000 per week) Secaucus, NJ (Sales \$65,000 per week)

High Volume fast casual breakfast, lunch and retail, 750,000 bagels a year, catered corporate, specialized in corporate off premises catered events. BBQ's, Holiday events and Business meetings events 10 to 800 people. Commissary to secondary location.

Clients such as: Catered NY Red Bulls Soccer, Children's Place, Tesla Car Company

Position: General Manager

Position: Executive Chef, Deli Manager, Catering Manager

August 2014 to August 2015

May 2004 to April 2012

A Corporate Affair

Parsippany, NJ 07054 (Met Life Building Dining room and Executive Dining Services)

March 2006-October 2006

Position: Executive Chef

The Grand Chalet Catering Hall (973) 633-5111 (40-350 ppl) Wayne, NJ

Prepared all cold displays with live decoration (carved watermelons, bell pepper flowers)

Up to 350 per event on premise catering up to 15 events a day

December 2, 2002 to May 2004

Position: Garde Manager Chef

Del Frisco's Double Eagle Steakhouse (212) 575-5129 New York, NY (sales \$12,000,000 per year)

Very high end steak house. Owned by Lone Star Steak House (281 Restaurants)

Clients such as NYC Police Commissioner, P-Diddy...

July 12, 2002 to November 22, 2002

Position: Sous Chef

Ruth's Chris Steak House (201) 863-5100

Locations: Weehawken, Parsippany, Tarrytown

Sales: 4,500,000 to 8,000,000 per year

February 28, 2001 to July 3, 2002

Position: Assistant Kitchen Manager.

Education:

Atlantic Community College, Academy of Culinary Arts (609) 343-4922 Mays Landing, NJ

2-year study of Culinary Arts, Graduated with certificate of completion

Studied under 8 Certified Grand Master Chefs for 2 years

Morris County Vocational/Technical School, Denville, NJ (937) 627-4600

2-year study of Culinary Arts, Graduated with certificate of completion

References available upon request