

Brian Carter

Executive chef

McKinney, TX 75071

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A skilled culinary Chef with extensive experience in the hospitality field, while being recognized for numerous awards, Seeking an opportunity to continue to cultivate my culinary techniques into growing businesses while focusing on details & quality base dishes. Outstanding work ethic, along with excellent leadership skills, honesty and energetic attitude that will embrace a close team atmosphere. I am looking for a position in fine dining that will challenge my skills and help me continue to grow in the industry.

Authorized to work in the US for any employer

Work Experience

Executive Chef

THE ICON RESTAURAN AND LOUNGE - Richardson, TX

January 2024 to Present

- Build the kitchen from the group up
- Hired entire staff
- Set vendors & order guides
- Responsible for inventory, cost control, ordering, & processing
- Innovate seasonal menus with self-created recipes with substantial increase in sales from previous years
- Create recipes cards for all listed dishes featured on the menu
- Taste & Sensory checks, checking all line items and temperature held times
- Ensure all employees are properly trained, and instructed on all sanitation and food safety guidelines
- Conduct performance reviews, coaching in any necessary areas of improvement
- Manage day to day operations of the BOH & FOH, maintaining speed, timing, and efficiently catering to our guests
- Organize trainings for BOH & FOH employee on menus, safety, & sanitation
- Create & post weekly schedules for operations ensuring all time edits are accurate
- Overseeing all Maintenance and Repairs
- Creating production for catering orders
- Cut, portion, and check freshness of all fish & seafood inventory
- Execute quarterly wine dinners creating special feature menus to pair with each wine

Executive Chef

Whistle britches - Southlake, TX

January 2023 to December 2023

- Responsible for inventory, cost control, ordering, & processing
- Innovate seasonal menus with self-created recipes with substantial increase in sales from previous years

- Create recipes cards for all listed dishes featured on the menu
- Taste & Sensory checks, checking all line items and temperature held times
- Ensure all employees are properly trained, and instructed on all sanitation and food safety guidelines
- Conduct performance reviews, coaching in any necessary areas of improvement
- Manage day to day operations of the BOH & FOH, maintaining speed, timing, and efficiently catering to our guests
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- Creating production for catering orders
- Cut, portion, and check freshness of all fish & seafood inventory
- Execute quarterly wine dinners creating special feature menus to pair with each wine

Executive Sous Chef/Banquet Chef

Hilton Lincoln center - Dallas, TX

March 2022 to January 2023

- Responsible for inventory, cost control, ordering, & processing
- Innovate seasonal menus with self-created recipes with substantial increase in sales from previous years
- Create recipes cards for all listed dishes featured on the menu
- Taste & Sensory checks, checking all line items and temperature held times
- Ensure all employees are properly trained, and instructed on all sanitation and food safety guidelines
- Conduct performance reviews, coaching in any necessary areas of improvement
- Manage day to day operations of the BOH & FOH, maintaining speed, timing, and efficiently catering to our guests
- Organize trainings for BOH & FOH employee on menus, safety, & sanitation
- Create & post weekly schedules for operations ensuring all time edits are accurate
- Overseeing all Maintenance and Repairs
- Creating production for catering orders
- Cut, portion, and check freshness of all fish & seafood inventory
- Execute quarterly wine dinners creating special feature menus to pair with each wine
- Banquets and special events
- Manage entire f&b & banquet team

Executive Chef

Tj's Seafood and Market - Dallas, TX

November 2016 to December 2022

- Responsible for inventory, cost control, ordering, & processing
- Innovate seasonal menus with self-created recipes with substantial increase in sales from previous years
- Create recipes cards for all listed dishes featured on the menu
- Taste & Sensory checks, checking all line items and temperature held times
- Ensure all employees are properly trained, and instructed on all sanitation and food safety guidelines
- Conduct performance reviews, coaching in any necessary areas of improvement
- Manage day to day operations of the BOH & FOH, maintaining speed, timing, and efficiently catering to our guests
- Organize trainings for BOH & FOH employee on menus, safety, & sanitation

- Create & post weekly schedules for operations ensuring all time edits are accurate
- Overseeing all Maintenance and Repairs
- Creating production for catering orders
- Cut, portion, and check freshness of all fish & seafood inventory
- Execute quarterly wine dinners creating special feature menus to pair with each wine

Saute/Line Cook

Hilton Anatole - Dallas, TX

March 2017 to November 2017

- Quality focused: ensure each guests meal is to company standard
- Responsible for meat inventory; fabricating and portioning proteins
- Contribute innovative ideas for daily specials sand non menu items
- Teambuilding and training of new employees
- Maintain high safety and sanitation standards
- Dedicated to guest experience
- Prepare special amenity platters including cheese, charcuterie, chocolate dipped fruit
- Enhanced Knife Skills (speed, quality, quantity) and plating techniques
- Prepared foods for the sous chef for special plating

Line Cook/Banquet Cook

Sharaton Hotel - Fort Worth, TX

July 2015 to December 2016

- Quality focused: ensure each guests meal performed to company standards
- Responsible for meat and sauce inventory; fabricating and portioning proteins
- Prepare and supervise buffets
- Contribute innovative ideas for daily specials sand non menu items
- Teambuilding and training of new employees
- Maintain high safety and sanitation standards
- Dedicated to the ultimate guest experience
- Prepare special amenity platters including cheese & charcuterie boards, & chocolate dipped fruit

Line Cook/ Pantry & Dim Sum

Pf Changs China Bistro - Arlington, TX

January 2015 to January 2016

- Open & Closed Pantry & Dim Sum; high volume production
- Prepped & Precook egg rolls, spring rolls, banana rolls, pork & shrimp dumplings and Wonton Strips
- Prepare all sushi cuisine such as cured salmon, chopped lobster meat, tuna, tuna tartar and sushi rice
- Prep all desserts such as cakes, cream wontons, cheesecakes and apple pies
- Prep all salad items such as vinaigrette's, vegetables, fruits, chicken & steaks while keeping everything up to temp
- Prep all meat for the grill such as salmon & seabass
- Prepare orders under a seven min time limit while following all safety and sanitation regulations

Education

Bachelor's degree in Culinary Arts

Le Cordon Bleu College of Culinary Arts in Dallas - Dallas, TX

January 2015 to October 2017

Associate's degree

Skills

- Cooking
- Line cook
- kitchen
- Baking
- POS
- Banquet Experience
- Kitchen Management Experience
- Restaurant Experience
- Culinary Experience
- Catering
- Leadership
- Food processing
- Customer service
- Inventory control
- Menu planning
- Labor cost analysis
- Food preparation
- Food handling
- Hotel experience
- Public relations
- Negotiation
- Recruiting
- Social media management
- Food production
- Windows
- Supervising experience
- Food service
- Dietary department experience
- Pricing
- Food Safety
- Restaurant Management
- Profit & Loss
- Financial acumen
- Restaurant experience
- Food handling

- Cooking
- Hospitality
- Guest relations
- POS
- Hotel experience
- Cash register
- Profit & loss
- HACCP
- Supervising experience
- Customer service
- Leadership
- Team management
- Budgeting
- Forecasting
- Conflict management
- Financial acumen
- Public relations
- Strategic Planning
- Microsoft Office
- Purchasing
- Business Development
- Kitchen management
- Menu planning
- Cash handling
- Sales
- Pricing
- Payroll
- Recruiting
- Social media management
- Accounting
- Human resources
- Financial management
- Mentoring
- Accounting software
- Analysis skills
- Presentation skills
- Business development
- Quality control
- Teaching
- Product development

- Product management
- Financial analysis

Certifications and Licenses

ServSafe

Food Handler Certification