Marciel Herring

Executive Chef - Holiday Retirement
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Motivated, personable culinary professional with a college degree and on track towards an MBA, that has a successful 20-year track record of progressive advancement in the culinary field. Talent for quickly mastering technology -completed Microsoft Office Suite certificate course. Diplomatic and tactful with professionals and non-professionals at all levels. Accustomed to handling sensitive, employee relations. Demonstrated history of producing accurate, timely reports meeting stringent budgetary guidelines.
Flexible and versatile - able to maintain a sense of humor under pressure. Poised and competent with demonstrated ability to easily transcend cultural differences. Thrive in deadline-driven environments. Excellent team-building skills.

Willing to relocate: Anywhere
Authorized to work in the US for any employer

Work Experience

Lead Cook

Newcastle Golf Club - Seattle, WA
October 2019 to March 2020

Worked all stations. And also ran brunch service.

Executive Chef

Holiday Retirement - Seattle, WA
September 2017 to October 2019

I manage the culinary team and we feed 100 residents each meal.

Corporate Chef Consultant

Kizuki Ramen & Izakaya - Seattle, WA
April 2016 to September 2017

• Maintaining all aspects of the culinary operation.
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.
• Scheduling
• Ordering
• Assuring quality and presentation of food product
• Managing labor and food cost
• Manage BOH staff
• Train opening culinary staff

• Maintaining all aspects of the culinary operation.
• Developing processes and systems for new stores..

Executive Chef
Lucky Strike Lanes - Bellevue, WA
November 2014 to April 2016

• Manage culinary team members
• Create a culinary program
• Maintaining all aspects of the culinary operation.
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.
• Scheduling
• Ordering
• Assuring quality and presentation of food product
• Managing labor and food cost

Kitchen Chef
Santouka
May 2014 to November 2014

• Manage culinary team members
• Training
• Scheduling
• ordering

Executive Chef
The Blue Wisp - Cincinnati, OH
May 2013 to April 2014

• Manage culinary team members
• Create a culinary program
• Maintaining all aspects of the culinary operation.
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.
• Scheduling
• Ordering
• Assuring quality and presentation of food product
• Managing labor and food cost

Banquet Chef
Aramark - Bowling Green, KY
June 2012 to April 2013

• Manage banquet team members
• Maintaining all aspects of the culinary operation.

• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.
• Scheduling
• Ordering
• Assuring quality and presentation of food product
• Managing labor and food cost

Executive Chef

440 Main - Bowling Green, KY
February 2012 to June 2012

• Maintaining all aspects of the culinary operation.
• Duties included intricate knowledge of each line position, expediting, ensuring food quality
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.

Personal Chef

Wainwright Family - Chicago, IL
February 2011 to February 2012

Demi Chef

Charley Trotters - Chicago, IL
December 2010 to February 2012

• Maintaining all aspects of the culinary operation.
• Duties included intricate knowledge of each line position, expediting, ensuring food quality
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.

Lead Cook

Japonais By Morimoto - Chicago, IL
March 2011 to September 2011

Stage
• Broiler Station.
• Robata
• Tempura

Trained and assisted in selecting kitchen staff

California Pizza Kitchen - La Jolla, CA
July 2006 to July 2011

La Jolla, CA

• Accomplishments & Certifications

Serve Safe Certified Miami, FL 7/23/2006 - 7/23/2011
• Developed training materials such as handbooks, exercises, reading lists, Microsoft power point, presentations, and evaluation forms.
• Trained and assisted in selecting kitchen staff

Sr. Sous Chef /Acting Executive Chef

Embassy Suites - Chicago, IL
November 2007 to January 2010

• Responsible for working with and acting in the absence of the Executive Chef.
• Maintaining all aspects of the culinary operation.
• Duties included intricate knowledge of each line position, expediting, ensuring food quality
• Responsible for interviewing, hiring, training, coaching, counseling,
• Evaluating performance, enforcing service essentials and brand standards, enforcing all grooming and operational standards,
• Development of associates, purchasing, cost control, menu development and implementation, recipe cards, plating guides, abstracts and daily operations.
• Embassy Suites is approximately a 3 million dollar a year Food & Beverage Operation. Responsible for all aspects of Ecosure. and for Stewarding,

Cook

Hyatt Regency O-Hare - Rosemont, IL
April 2007 to November 2007

• Part of six member culinary team, Prepare ala carte menu.
• Handle butchering, filleting, and portioning out proteins including fresh fish and steaks.
• Hyatt Chicago O'Hare is approximately a 12 million dollar a year Food & Beverage Operation.

Computer Tech/Skills Trainer

Positive Beginnings teen services - Cincinnati, OH
December 1997 to April 2006

• This position started out as a unpaid consulting position and developed into a paid teaching and administrative position.
• I carried two main titles throughout the 9 years with the company, Database Manager and Computer skills Trainer.
• Responsibilities included Designing, Organizing, and Building the non-profits extensive database, Training the organizations client Microsoft usage and internet usage skills.

Banquet Sous Chef/Trainer

Kenwood Country Club - Cincinnati, OH
May 2004 to January 2006

• Responsible for all aspects of the Banquet Culinary operation.
• Acted in the absence of the Executive Sous Chef.
• Responsible for the daily operations of The Ala Carte Café, banquet kitchen and restaurant as needed.
• Duties included intricate knowledge of each line position, expediting, ensuring food quality, scheduling, interviewing, coaching, counseling, evaluating performance, enforcing all quality and service standards, site inspections, menu implementation and execution, development of buffets and food shows.

• Attending BEO meetings, making changes and conducting tasteings was part of my daily responsibilities and assuring BEOs are followed properly and delivered on time,
• A large part of my jobs was knowing the members and their families on sight and by name preferences and as needed allergies or major dislikes.
• As a member of the culinary management team it was vital to be seen and interacing with the members and avail myself as needed.

Lead Cook /Trainer

Mitchell's Fish Market - Newport, KY
November 2001 to June 2003

• Lead cook: Worked all stations on the line certified trainer on all, including broil, grill, sauté, garde manger.
• Trained new employees on stations cook and build procedures. Cross trained as fish cutter so I could train fish cutters for new store openings

Education

Bachelor's in Hospitality

Robert Morris College - Chicago, IL
2008 to June 2010

Associate in Associates of applied science

Kendall College - Chicago, IL
2007 to 2008

Skills

- Training (10+ years)
- Cost control (10+ years)
- Ordering (10+ years)
- Scheduling (10+ years)
- Inventory (10+ years)
- kitchen (10+ years)
- Line cook (10+ years)
- Cooking (10+ years)
- Restaurant Experience (10+ years)
- Culinary Experience (10+ years)
- Cooking Experience (10+ years)
- Team Player (10+ years)
- Baking
- Knife skills (10+ years)
- Management (10+ years)
- Chef (9 years)
- Banquet Experience

- Employee Evaluation
- Kitchen Management Experience
- Catering
- Food Preparation
- Supervising Experience
- Pricing
- POS
- Food Safety
- Profit & Loss
- Senior care
- Leadership
- Food Production
- Interviewing
- Restaurant Management
- Microsoft Office
- Kitchen experience
- Communication skills
- Sanitation

Certifications and Licenses

ServSafe

Food Handler

Food Handler Certification

Assessments

Cooking Skills: Basic Food Preparation — Highly Proficient
October 2019

Preparing food, using cooking equipment, and converting ingredient measurements.
Full results: Highly Proficient

Food Service Fit: Crew Member — Highly Proficient
July 2020

Measures the traits that are important for successful food service crew members
Full results: Highly Proficient

Food Safety — Highly Proficient
September 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness
Full results: Highly Proficient

Management & Leadership Skills: Impact & Influence — Highly Proficient
July 2020

Choosing the most effective strategy to inspire and influence others to meet business objectives.
Full results: Highly Proficient

Management & Leadership Skills: Planning & Execution — Proficient
December 2019

Planning and managing resources to accomplish organizational goals.
Full results: Proficient

Work Style: Reliability — Expert
July 2020

Tendency to be dependable and come to work
Full results: Expert

Restaurant Manager — Proficient
November 2020

Managing restaurant staff and meeting customer expectations
Full results: Proficient

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Skills Summary
Project Management Report Preparation Ordering & Inventory Computer Savvy Scheduling Menu Development Training Cost Control P&L