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| Jeffrey Inman |
| E-mail: jninman@gmail.com - Phone: 832.226.1229 |
| 2103 Dublin Drive, League City, Texas 77573 |

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| Skills |
| * Accomplished Vice President of Food, Beverage, Purchasing, Director of Operations and Executive Chef with a strong combination of culinary experience and management skills coupled with an award- winning menu preparation background. Extensive experience in food and beverage inventory planning, new restaurant openings, all cost controls, and training and development of managers and chefs. Areas of expertise include
* Brand Growth with Aloha Restaurant Group
* Award Winning Menu Development
* Special Events Service
* Room Service Management
* Franchise Multi Unit Operations
* Multi-Unit High Volume Operations
* Budgeting / P&L Management
* Music Hall Management
* Marketing & Promotion
* Club Management
* Fine Dining Restaurant Management
* Offsite Catering and Event Service
* Staff Training/Development
* Band Rider Procurement
* Spanish Speaking
* High Profile Event Service including Super Bowls, Final Four, Winter Olympics, NBA All Star Game, and Numerous Concerts.
* Expert in Microsoft Office, Menulink, Compeat, Aloha, Micros, Digital Dining, Shiftnote, Hot Schedules, and Caterease
* Advisory Board – Houston Community College Hospitality, Culinary, & Pastry Arts
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| EXPERIENCE |

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| August 2015 – Present  | Aloha Restaurant Group | Houston/San Antonio/Austin Market, Texas |
| *Vice President of Food, Beverage, Purchasing* |
| * Vice President of Food, Beverage, Purchasing for Restaurant group with 2 brands and 15 restaurants. Growth of the full-service brand Sam’s Boat from 4 to 7 stores through franchising. Re-branding of the concept, menus, service ware, kitchen design, and steps of service. Focus on Gulf coast concept with innovative gulf coast cuisine. Purchasing agreements, contract pricing, team building, training, and health and safety initiatives under my supervision. Oversight and inspection control of all aspects of food, beverage, & service in every venue.
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| August 2012 - August 2015 | Compass Healthcare | Houston/Galveston Market, Texas |
| *Regional Executive Chef* |
| * Regional Executive Chef over 15 hospitals food service in the Houston market based from University of Texas Medical Branch Hospital System in Galveston, 2 million in catering, MOD and Starbucks coffee shops, cafeterias, wall malls, and student union. Development of Executive Sous Chef, Purchasing Manager, and 4 hourly sous chefs. Promotion of two Sous Chefs to Executive Chefs during my tenure. Oversee logistics of transporting all products and meals from satellite kitchen with fleet of vehicles to over 25 different locations. Assisted in renewal of several contract extensions and new account contracts. Reduced cost of goods by 10 percent annually in first two fiscal years.
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| January 2010 - Present | Houston Community College | Houston, Texas |
| *Culinary & Hospitality Instructor (Adjunct Faculty)* |
| * Developing curriculum for classes and teaching twenty to thirty five students per semester.
* Classes currently teaching include: Beverage Management, Hospitality, Purchasing, Cost Control, Special Topics, Safety and Sanitation, American Regional and International Cuisine.
* Currently teaching two classes per week for six hours on Friday mornings.
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| June 2008 - August 2012 | House of Blues/Livenation Entertainment | Houston, Texas |
| *Director of Operations & Executive Chef* |
| * Managing of forty managers and three hundred employees. Responsible for sales growth, day to day operations, system adherance, p&l statements, human resources, show, and club marketing. Management of ten different directors and their respective departments. Sales growth in all five revenue centers since the start of my tenure. Installation of new systems to bring down lbw costs by five percent from the previous year.
* Executive Chef of a 20 million dollar venue. Responsible for entire venue purchasing, p&l, financials, receiving, maintenance, and menu engineering. Development of seven salaried chefs in two restaurants, maintenance supervisor, receiving supervisor, and 75 employees. Band rider procurement, special event management, logistics, off site events. Training unit for chefs, lowest food cost and turnover rate of all Livenation clubs.
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| March 2006 - June 2008 | Rainforest Cafe | Galveston, Texas |
| *Executive Chef* |
| * Operational control of all aspects of the culinary department in my unit. Development and accountability for 4 salaried managers, two supervisors and 85 employees. Managed all aspects of the P&L statements, labor, food cost, and direct expenses. Maintenance engineer and his team also included in my department. Our unit was number 1 in the concept in kitchen financials for 2007 and number 2 in shopper scores.
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| January 2002 - March 2006 | Copeland’s Cheesecake Bistro | Baton Rouge, LA |
| *Executive Kitchen Manager* |
| * Operational control of all aspects of the culinary department. Managed and development of the 4 salaried kitchen managers under my direction. Closing and opening of the kitchen on a regular basis, inventory and ordering for a 9 million dollar restaurant. Responsible for labor and food cost and all aspects of the BOH P&L. Certified trainer for kitchen managers for the concept , including opening of the Metairie, Atlanta, and Richmond restaurants. Our unit was rated first in shoppers scores, same store sales, sales growth, and financials for 4 years in a row. Setup and rollout of Compeat program in unit.
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| May 2000 - January 2002 | Argosy Casino Hotel | Baton Rouge, LA |
| *Executive Sous Chef* |
| * Managed 3 restaurants, room service, catering for up to 3000 guests, kitchen staff of 80 inventory, scheduling, menu engineering, systems, opening and closing of the kitchen. Action stations, displays, buffets, a l a carte service all produced through our kitchen.
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| September 1998 - May 2000 | Lake Charles Country Club | Lake Charles, LA |
| *Executive Sous Chef* |
| * Prepared menus for the Executive Chef for all weddings, catered events, and buffets. Managed and expedited all the dishes for a la carte dining and buffets. Development of the 3 sous chefs under my direct supervision. Create recipes for the a la carte menu. Wrote kitchen schedules and became an integral part in the private clubs monthly financials. Managing and closing of the kitchen. Create displays for weddings and other event with extensive portfolio
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| Education |
| August 1994 - May 2007 | A.M. Barbe High School | Lake Charles, LA |
| *High School Diploma* |
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| September 1997 - May 2000 | McNeese State University | Lake Charles, LA |
| *Bachelors Business Management* |
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| January 2010 – May 2019 | Houston Community College | Houston, Texas |
| *Culinary & Hospitality Instructor* |
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