**THOMAS VALDIVIESO**

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**Objective :**

Seeking a challenging management position to utilize my skills and innovative ideas to continue and promote excellence

**Core Competencies:**

Inventory & Cost Control ▪ P&L Management ▪ Leadership & Teambuilding ▪ Client Relations

Sanitation & Food Safety ▪ Performance Evaluation ▪ Menu Creation ▪ Recipe Development

**Experience:**

**urbanCHEF, Houston, TX September 2019 – Present**

***Chef Instructor***

* Instruct corporate teambuilding events, private parties, kid’s classes, birthday parties in a 100%hands-on cooking class environment.
* Teach Thai, Classical French, Contemporary American, Japanese, Italian and Bakery classes with up to 24 attendees
* Provide off-site culinary competition events for up to 100 guests

**Houston Community College, Houston, TX June 2013 – Present**

***Chef Instructor – Part Time***

* Have taught hands on practical classes such as Introduction to Cooking, Saucier, A La Carte Cooking and Sanitation and Safety
* Have taught Distance Education classes which include Hospitality Human Resource Management and Hospitality Legal Issues

**The University of Houston – Hilton Hotel July 2017 – April 2019**

***Executive Chef/Food Service Director - Aramark***

* Manage a 2.5 million dollar annual food and beverage operation for 86 room hotel with 25,000 square feet of banquet/meeting space
* Created seasonal banquet and custom menus for clients on a per need basis
* Menu and recipe development for the main outlet restaurant serving the general public
* Repositioned its Food and Beverage operation by streamlining day to day responsibilities which reduced top heavy manager salaries by 30% without any drop in level of service
* Manage a staff of 28 Food and Beverage associates
* Serves as member of the Executive Committee in planning of budget and daily operations of the hotel

**Houston Independent School District, Houston, TX May 2014- July 2017**

***Research and Development Chef - Aramark***

* Create and implement new recipes for K-12 Institutional use that adhere to Federal nutritional guidelines
* Enhance current recipes to ensure a larger capture for daily participation in the K-12 market which had a average yearly increase of 8% to a total of 48% end of term
* Work closely with the nutrition team to make sure new/current meal plans meet the required meal contributions when applicable
* Work closely with and provided support to the main district production facility staff of 300 and chef trainers by ensuring recipes are being followed correctly without deviation and procedures are compliant audit wise
* Supervise bulk food production to monitor quality control of products, ensure products meets specifications, and ensure established HACCP procedures are being utilized which includes a monthly average of 200,000 pounds of product produced in bakery, 180,000 pounds produced in cook/chill, and 685,000 servings produced in cold foods

**The Art Institute of California, San Bernardino, CA, Houston, TX July 2011 – July 2014**

***Chef Instructor***

* Have taught four quarters at San Bernardino location from 7/2011 and then Houston location from 11/2013
* Focused on fundamentals of cooking, organization of work stations, workplace ethics, peer management, sanitation and safety, hospitality human resources and hospitality law

**The Cosmopolitan of Las Vegas, Las Vegas, NV Oct 2010 –June 2011**

***Executive Chef of Overlook Grill***

* Developed standard, seasonal and catering menus
* Responsible for P/L statements, tracking food cost, outlet purchasing and control
* Implemented SOPs for proper HACCP control logs including staff trainings
* Proven abilities in HR functions including hiring/recruiting and training, coaching, and supervision of front-of-house (FOH) and back-of-house (BOH) staff

**Angel Restaurant/Celeste Bistro, Prague, Czech Republic Nov 2007 – Sept 2010**

***Sous Chef/Executive Chef***

* Responsible for purchasing and planning of menus as well as operational concerns including private catering
* Promoted to Executive Chef after concept change in December 2008
* Utilized my time at both of the owners restaurants to deliver the highest quality cuisine
* Utilized menu engineering to encourage purchase of most profitable items by promoting business dining that paired seasonal foods with locally made spirits
* Implemented different Asian cooking techniques from Thai, Malay, Japanese and

Chinese cultures as well as classical French techniques with emphasis on plating

**Shibuya Restaurant, MGM/GRAND Las Vegas, NV Nov 2005 – Nov 2007**

***Chef de Partie***

* Responsible for delivering the highest quality of food without exception in high volume kitchen
* Utilized group and time management skills to direct as well as execute daily tasks by managing line cooks to use their potential
* Consistently worked above and beyond expectations by taking the initiative to master all hot kitchen positions and provide training to fellow staff
* Learned different Japanese cooking techniques as well as other Asian cultures

**Additional Work Experiences:**

**Landry’s Downtown Aquarium, Houston, TX 2002 – 2004**

***Assistant Banquet Chef***

**Vizio Restaurant and Bar, Houston, TX 2001 – 2002**

***PM Kitchen Manager***

**Zula Restaurant, Houston, TX 1999 – 2001**

***Line cook***

**Morgan Stanley Dean Witter 1998 -- 1999**

***Account Executive***

**Education:**

**Culinary Institute of America, Hyde Park, NY 2004 – 2005**

Associates in Culinary Arts

**Michigan State University, East Lansing, MI 1994 – 1998**

B.A. in Marketing

References Available Upon Request