

Dinny Redmond

Located in Denver, Colorado

Contact

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<https://www.chefdinre.com/>

I am willing to relocate and authorized to work in the US for any employer.

Work Experience

Executive Chef

Edwinton Brewery - Bismarck, ND

May 2018 to May 2019

- Involved with the opening of a new establishment.
- Recipe building, plate presentation, and execution.
- Implementing systems of operations and quality control points.
- Maintain fast and accurate service with high volume.
- Keep a clean and organized kitchen environment.

Executive Chef

Ale Works - Bismarck, ND

October 2017 to May 2018

- Involved with the opening of a new establishment.
- Established systems of operations, menu planning, and costing.
- Responsible for food ordering and maintaining product levels.
- Recipe building, plate presentation, and execution.
- Hiring & training of all kitchen staff and educating servers.

Private Chef

College Chefs LLC - State College, PA

October 2016 to May 2017

- Write a weekly menu for the frat house.
- Order food that adheres to the menu on a strict weekly budget.

- Executed lunch and dinner service from scratch for 37 students daily.
- Keep the kitchen well organized and clean.
- Work with company management on progressive menu ideas.

Executive Chef

RJ's Café & Lounge - Johnstown, PA

December 2015 to March 2016

- Revamp the menu to lower food costs while maintaining food quality.
- Introduce local ethnic menu items.
- Train staff to execute the new menu promptly.
- Efficient reorganization of the kitchen.
- Responsible for food ordering and inventory.

Executive Chef

Aces Banquets & Catering - Johnstown, PA

March 2015 to October 2015

- Responsible for the preparation and execution of food for all events.
- Create and implement recipes reflecting authentic ethnic cuisine.
- Cater to a variety of events, including themed weddings and parties.
- Maintain organization and cleanliness of the entire kitchen.
- Help new management implement standard operating procedures.

Executive Chef

Ligonier Tavern - Ligonier, PA

March 2011 to October 2011

- Create new seasonal menus and recipes.
- Responsible for producing daily specials.
- Manage kitchen schedule, labor cost, and training.
- Maintain food quality control in all areas of the kitchen.
- Knowledgeable of local ethnic cuisine.

Lead Line Cook

Bloom - Broomfield, CO

October 2009 to March 2010

- Knowledge of all station setups, pantry, sauté, grill, and wheel.
- Assist with the daily line setup for service.
- Execute the wheel during service in a timely, organized manner.
- Adhere to strict company recipes and plating presentations.
- Clean and organize kitchen and walk-ins after every service.

Executive Chef

Dushanbe Tea House - Boulder, CO

August 2008 to September 2009

- Ensure precise daily kitchen operations for service.
- Responsible for ordering food, beverage, and restaurant supplies.
- Maintain monthly inventory and meet budget limits.
- Oversee organization and rotation of food and beverage.
- Supervise and execute catering events on and off-site.
- Development of seasonal menus and authentic recipes.
- I am in charge of hiring, training, and scheduling kitchen staff.

Sous Chef

Gasthaus Eichler - Winter Park, CO

May 2005 to February 2007

- Prepare daily menu items promptly.
- Maintain a clean and organized kitchen.
- Responsible for food presentation at the chef's discretion.
- Plan and execute weekly specials.
- Exhibit knowledge of continental European Cuisine.

Education

Associate Degree in Culinary Arts in Culinary Arts

Culinary Institute of America - Hyde Park, NY

October 2001 to June 2003

Additional Certifications

- Certificate in perfect attendance, Culinary Institute of America.
- Serve Safe Certificate, Culinary Institute of America.
- Serve Safe Certificate, National Restaurant Association, 2015.

Skills

- World ethnic cuisine
- Line cook
- Working with various POS systems
- Baking
- Catering
- Banquet experience
- Labor cost analysis
- Kitchen management
- Food safety
- Profit & loss management
- Restaurant management
- Employee management
- Food preparation
- Stocking experience