

Niel Melendy

House Manager/Head Chef

Newton, NJ 07860

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Quality-focused and efficient Chef/Manager adept at preparing and plating food in high energy, fast-paced kitchens. Over 25 years of experience in high pressure culinary environments. Skilled in managing busy restaurant to ensure it runs efficiently

#readytowork

Work Experience

head chef / club manager

newton country club - Newton, NJ

March 2011 to Present

1. Responsible for the entire operation of the house, including ordering all food, beverage and linens, and managing of kitchen staff, wait staff, bus people, beverage cart staff, bartenders and house maintenance personnel.
2. Staffing of the kitchen, wait staff, beverage cart staff, bartenders, making sure it meets the members needs in a cost-efficient manner.
3. Develop menu offerings, that makes NCC an interesting place to dine, offering a variety of foods in a cost-efficient manner.
4. Make myself available to meet with prospective banquet clients, along with the Business Administrator and Director of Sales to finalize and coordinate events prices and menus.
5. Ensure that all staff members meet all regulations, including sanitary and safety guidelines.
6. Prepare and report monthly kitchen, bar and halfway house inventory.
7. Process payroll information and submit to Business Administrator

Sous Chef

Newton Country Club - Newton, NJ

May 2009 to Present

1. Provided advice on food ordering and cost decrease.
2. Regularly developed new recipes in accordance with customers tastes, nutritional needs and budgetary considerations.
3. Enforced appropriate work-flow and quality controls for food quality and temperature.
4. Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.
5. Worked close with Head chef to ensure all procedures were up to his standards as well as health departments

Head Chef

Shawnee Boys - Newton, NJ

May 2007 to May 2009

1. Effectively managed and assisted kitchen staff in producing food for banquets, catered events and dining area.
2. Provided courteous and informative customer service in an open kitchen format.
3. Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
4. Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
5. Quickly and courteously resolved all guest problems and complaints

Education

High school diploma in general

vernon township nj - Vernon, NJ
September 1985 to June 1993

High school diploma

Skills

- Cooking
- Food Preparation (10+ years)
- Kitchen Experience
- Labor Cost Analysis (10+ years)
- Meal Preparation
- Kitchen Management Experience (10+ years)
- Food Safety (10+ years)
- Culinary Experience
- Profit & Loss
- Banquet Experience (10+ years)
- Catering (10+ years)
- Leadership
- Inventory Control
- Bartending (10+ years)
- Menu Planning (10+ years)
- Food Production (10+ years)
- Restaurant Experience (10+ years)
- Supervising Experience (10+ years)
- Purchasing (10+ years)
- Event Planning
- Forecasting
- Cleaning Experience (10+ years)