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| Bryant AndersonCorporate Executive Chef  |
| Chicago IL |  773-419-0731 | bbryant1225@gmail.com |
|  | BACKGROUND |  |
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| Award winning chef specializing in Classic American, Rustic European, and Homemade Regional Barbecue Cuisine. Over 20+ years of professional cooking, kitchen management, business operations and, FOH experience. Trained in a high volume hotel kitchen for both banquets, catering and line cooking. I have transferred that experience into multiple successful Executive Chef and Corporate Chef positions. Exemplifies leadership qualities, teaching abilities and professionalism, along with extensive team training and upkeep of employee morale. I execute, manage and oversee kitchen & culinary operations and I am good at it. This is what I love to do. |
| EDUCATION &AWARDS — | EXPERIENCE |  |
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| Lane Tech High School – Class of 2001Northeastern Illinous University 2001 – 2003Cooking and Hospitality Institute of Chicago. 2004 Graduate with Associates of Applied Science in Culinary Arts. *In addition to running kitchens and maintaining profitable percentages, I have had the pleasure of participating and competing at multiple Chicago food festivals.***First Place Winner**: * Bacon Bash 2018 & 2019 / Bacon Fest 2018 & 2019
* Chicagos Best Wing Fest 2018 / WACO Wing Fest 2017,18,19
* Mac and Cheese Fest 2017
* 2nd Place Wing Out Chicago 2019
* 3rd Place Roscoe Village Burger Fest 2019

Serv Safe Certified:* City of Chicago
* State of Illinois
 | **6/ 2024-Current****Executive Chef/Partner •** ***Broken Barrel Bar**** Overseeing day to day operations for the front and back of house as the managing partner in a 5 million dollar sports bar & restaurant in the Lincoln Park neighborhood

**10/ 2021-6/2024****Corporate Executive Chef •** ***4 Corners Group**** Maintaining financial and quality control over 14 properties within the company portfolio. Overseeing total food sales exceeding 15 million dollars annually. Concepts ranging from tacos & tequila, sports bars, upscale American, bottle service clubs, buyout event venue, high volume pizza and neighborhood taverns.
* Daily menu tastings and meetings with all chefs. Weekly recap meetings with GM’s and chefs to discuss the previous week’s numbers. I hold the store level chefs accountable for their food and labor cost and quality control.
* Extensive menu development for all properties. Cycling through seasonal specials and new recipes for multiple locations at any given time
* Implemented training regimens and new protocols to facilitate ease of opening for new concepts and locations
* Monthly P&L meetings with corporate office
* Planning and executing weekly champagne party brunches at multiple properties with covers exceeding 600 guests

**2012-Current****Freelance Consultant** • * Working closely with ownership on everything restaurant related.
* Costing out current and newly created menu items to ensure profit margins are sustainably maintained.
* Creating profitable and properly executable menu items for the kitchen staff with all necessary recipes and line build sheets.
* Reviewing P&L reports with ownership and staff.
* Teaching and guiding the staff on proper sanitation and health code requirements
* Meeting with purveyors to guarantee best pricing and availability on all required products.
* Implementing the MALT system: Music, Atmosphere, Lighting, Temperature

**4/2020-10/2021****Executive Chef •** ***Eris Brewery and Cider House**** Overseeing kitchen and BOH production at a full service restaurant, brewery and cider house. Sales of $4.1 million in 2020 and projected $4.6 million in in 2021. Food/alcohol sales split of 60/40
* Daily ordering, weekly inventory, maintaining food cost at 28%, labor percentage at 22%, controlling a staff of 20+ BOH employees, quarterly goals meetings with ownership and attached bonuses
* Private events, buyout weddings, on-site festivals, beer dinners, weekly and monthly chefs’ specials,

**2015 - 2020****Corporate Executive Chef** • ***Broken Barrel Bar / Rack House Kitchen / Kinfork BBQ & Tap**** Organizing, managing and maintaining three full service kitchens at multiple $4.5+ million dollar revenue locations
* Daily/weekly meetings with ownership to discuss labor budgets, sales projections, and P&L spreadsheets
* Coordinating onsite and offsite events ranging from 10-10,000 people. working closely with event coordinator to ensure the highest quality for all events at each location

 **2012 - 2015****Executive Chef** •***Café Selmarie**** executing three fresh, seasonal menus and writing a new brunch menu every weekend
* overseeing BOH production at a 39 year established full service restaurant and bakery
* working closely with local farmers and purveyors to ensure the highest quality, fresh, seasonal ingredients

 **2007 - 2012****Executive Chef** •***Blues Bar BBQ / Total Sports Bar / Ozzies Sports Bar**** Split my time between three locations as the working executive chef for a local hospitality company

**2004 - 2007****Lead Line Cook*** Marriot Hotels, Chicago Ohare property

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|  | REFERENCES |  |
|  |  |
| Brandon Macias, Edward Jones Investments – 630-310-9035Connie Kobayashi, Café Selmarie – 773-610-8218Michelle Foik, Eris Brewery and Cider House – 773-517-6220Luke Johnson, Broken Barrel – 312-852-1911 |

