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| Bryant Anderson  Corporate 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 2001  Northeastern Illinous University 2001 – 2003  Cooking 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   *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 | |
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|  | REFERENCES |  |
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| Brandon Macias, Edward Jones Investments – 630-310-9035  Connie Kobayashi, Café Selmarie – 773-610-8218  Michelle Foik, Eris Brewery and Cider House – 773-517-6220  Luke Johnson, Broken Barrel – 312-852-1911 | | |

