

# **Emmanuel D. Chounard**

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**Location:** Tampa, FL 33602

## **Experienced Culinary Arts Professional, ServSafe® Certified Instructor/Registered Exam Proctor Seeking Leadership Role or Similar**

### **Objective:**

Passionate and ethical chef and entrepreneur with extensive experience in the food and beverage industry seeking a leadership role in Tampa, FL. Dedicated to providing unmatched service excellence and contributing to the growth and success of dynamic organizations.

### **Professional Summary:**

Results-driven entrepreneur, consultant, culinary artist, and certified ServSafe® Instructor & Examination Proctor with a proven record in various industries spanning 20 years. Skilled in marketing strategy, team building, and sales. Strong communication skills, critical thinking, time management, an unmatched commitment to excellence, and a passion for learning and collaboration.

### **Work Experience:**

#### **Owner, Food Safety Instructor/Proctor**

#### **Essential Dynamics, LLC d/b/a Five Stars Food Safety**

**[www.FiveStarsFoodSafety.com](http://www.FiveStarsFoodSafety.com)**

Champaign, IL-Tampa, FL | March 2019-Present

- Founder, owner, and consultant specializing in food and beverage service safety training, and organizational & professional development
- 1,000+ hours delivering food safety instruction employing a range of teaching modalities including DVD video presentations, case studies, real-world examples, PowerPoint slides, and interactive, activity-based learning, and facilitating exams
- Providing strategic consultancy services to diverse clients in F&B, offering data-driven insights and solutions for optimizing operational efficiency, improving safety, and fostering a culture of excellence within organizations
- Built a comprehensive online presence for Five Stars Food Safety leveraging digital platforms and social media. Implemented targeted marketing campaigns, resulting in a strengthened brand image and heightened visibility, contributing to the company's prominence in the food safety training sector

## **Station Chef**

**Tampa EDITION (Five-Star Hotel - all departments and outlets including Room Service & Banquets/Special Events/Executive Chef Gihen Zituni)**

**Azure Tampa (Mediterranean-Chef John Fraser/Chef De Cuisine Alejandro Ayala)**

**Market Tampa (Italian-Chef John Fraser/Specialty Chef Rudolph Scarlet)**

**Lilac Tampa (Chefs John Fraser & Josh Werksman Michelin-Star Restaurant serving Mediterranean haute cuisine)**

Tampa, FL | February 2023-September 2023

- Maintained ServSafe® CFPM Status
- Demonstrated culinary expertise in all culinary outlets under The Tampa EDITION
- Executed haute cuisine techniques and contributed to the highest production standards in the world
- Proved leadership & quality control capabilities as Forbes Luxury Learning Ambassador/Auditor

## **Cook II**

**Billy Barooz**

Champaign, IL | December 2018-January 2020

- Maintained ServSafe® CFPM Status
- Successfully obtained Cook II role, taking on additional responsibilities in food preparation and presentation
- Led initiatives to ensure food safety and sanitation, maintaining ServSafe CFPM status.
- Assumed a more prominent role in managing food storage, inventory, and quality control, demonstrating organizational skills

## **Cook I**

**Hickory River**

Peoria, IL | April 2018-December 2018

- Maintained ServSafe® CFPM Status
- Led initiatives to enhance food preparation and presentation, contributing to elevated customer satisfaction.
- Oversaw inventory control, food quality checks, and managed food storage, showcasing organizational skills.
- Collaborated with kitchen staff to streamline food production processes, optimizing efficiency.

## **Cook I**

**Lake Land College Cafeteria**

Mattoon, IL | August 2016-May 2018

- Maintained ServSafe® CFPM Status
- Progressed to the role of Cook, taking on increased responsibilities in food preparation and culinary tasks
- Managed certain kitchen operations, including inventory control and food quality checks
- Collaborated with kitchen staff to enhance efficiency and streamline food production processes

## **Education:**

- Culinary Arts 1 & 2/Chef Training (Completed) | Business Administration (Incomplete)
- Lake Land College, Mattoon, IL | August 2016-May 2018
- Some College, General Studies/Business Administration
- Southeastern Illinois College, Harrisburg, IL | January 1999-December 2000

## **Skills:**

- Leadership and Team Building
- Critical Thinking and Time Management
- Food Safety and Sanitation
- Culinary Expertise and Innovative Cooking Techniques
- Creativity

## **Licenses & Certifications:**

Numerous certifications including ServSafe® Food Protection Manager Certification, ServSafe® Certified Instructor/Registered Exam Proctor. Full list available upon request.

## **Social Causes:**

- Homelessness
- Hunger/Food & Water Insecurity

## **Volunteer Efforts:**

- Tampa Hope | September 2023-Present
- East Central Illinois Food Bank | May 2021-November 2022
- C-U At Home | April 2022-November 2022
- Lake Land College Food Pantry | August 2018-May 2020

## **Personal Interests:**

- Active, Dynamic Spanish Learner (Intermediate Level-Interpersonal Communication)
- Avid Chess Player (Strategy & Logic)
- Data Science Learner (Business insights & Logic)

## **Professional References:**

- Patrick Spahr, General Manager - Billy Barooz (Champaign, IL)
- Michael Johnstone, Owner - Hickory River (Peoria, IL)
- Glen Judy, Owner/President - Quality Med Transport (Urbana, IL), Shots N Slots (Urbana, IL), The Last Call Bar & Grill (Penfield, IL)

\*Contact available upon request

## **In Brief:**

I am a dynamic culinary artist, listener & incessant learner, team-member & builder, motivator, and no-excuse-taking rainmaker with a proven ability to analyze and improve processes, operations, and systems. I am trained in the classical Auguste Escoffier kitchen-brigade method with intense focus on time management, critical thinking, and achieving mission-critical objectives. Connect with me via call or text, (813) 365-2534 now to explore how we can collaborate to contribute to your organization's success.