

DAREK STENNES CEC, CFBE

Executive Chef
Instagram @darekstennesfood
www.darekstennes.com

Dear Sir/ Madam,

With this letter and attached resume, I would like to express my sincere interest in your Executive Chef position you are currently looking to hire. I am a highly experienced, charismatic professional with extensive expertise and knowledge. I have excelled in some of the top rated resorts, hotels, and highest private dining club establishments. I possess a wide range of skills that will allow me to confidently contribute to the success of your company. With years of comprehensive understanding in the culinary world, and all the facets that it comes with; I feel I would be a great match for the needs of your company. From the attention to detail in the fine dining aspects, efficiently handling multiple properties to exquisite banquet functions. I lead by example to inspire the environment in the kitchen to provide the level excellence and service your company deserves. Additionally, I am well versed in budgeting, profitability, as well as inventory and purchasing systems. During my career, I have taken pride in always being a well respected, and trustworthy team leader that mentors my coworkers to achieve the best. As someone who takes pride in their work; I also take pride in assuring I am in ideal health to not only improve my quality of life; but to consistently put my best foot forward into all aspects of my career and life. I appreciate your time and efforts and I look forward to discussing this opportunity with you

Respectfully,

Darek Stennes

DAREK STENNES CEC, CFBE

Executive Chef

ADDRESS: 12349 SW Keating Drive, Port St. Lucie, Florida, 34987

PHONE: 904-318-7310

EMAIL: darekstennes@gmail.com

WEBSITE: www.darekstennes.com

RESTAURANT MANAGEMENT & HOSPITALITY PROFESSIONAL

Customer-focused, award-winning culinary leader with a stellar record of developing and directing top-performing teams, exceeding corporate goals and customer expectations, upholding impeccable quality standards, and accelerating revenue growth. Logical troubleshooter with the ability to multi-task, prioritize, and excel in fiercely competitive, fastpaced environments. Exceptional communication, presentation, negotiation, and time management skills with a mindset for raising expectations and the creative vision to inspire and motivate others to peak performance. Reputation for integrity, reliability, and professionalism with the attention to detail, initiative, and drive to produce results above and beyond expectations.

SUMMARY OF RELEVANT SKILLS

- Expertise in planning and preparing innovative culinary dishes, designing and developing menus, managing expenses and food costs, initiating cost-cutting methods, food purchasing and receiving management, inventory control, and overall P&L management for large-scale, high-volume kitchens.
- Interview, hire, on-board, mentor, and direct team members to ensure optimal performance, deliver accurate and timely results, and prepare for career advancement opportunities.
- Cultivate and leverage strategic business relationships and alliances that result in customer loyalty, brand awareness, client retention, and strong financial performance.
- Ensure compliance with corporate procedures, industry guidelines, labor board standards, safety protocols, food handling and sanitation techniques, and OSHA regulations.
- Remain current with industry trends, market conditions, competition, and technology in order to maximize productivity and adapt to current and emerging markets.

EMPLOYMENT HISTORY

12/23 to present.

Floridian National Golf Club and Yacht Club, Palm City Florida, Executive Chef.

South Florida's most exclusive Club, world renowned, Elite membership by invitation only.

2006 to 2023

The River Club; Jacksonville, Florida, Executive Chef

Spearhead all day-to-day restaurant management operations for Jacksonville's premiere private membership, five-star dining and events facility.

2002 to 2006

Boca West Country Club; Boca Raton, Florida, Executive Chef

Led a staff of 150+ hospitality professionals in serving and accommodating 7,000+ Platinum Club members for high-end country club named Florida's "Best Club" and "Second in the US, with annual revenues between \$14M and \$16M.

1998 to 2002

Hilton Resort; Hilton Head, South Carolina, Executive Regional Chef

Managed all day-to-day restaurant operations, catering, and special event functions with a focus on exceeding Hilton's dedication and commitment to the corporate brand, unprecedented quality standards, world class service, and superior hospitality.

Handled food and banquet functions for Five Diamond Resort, 475-room property consisting of 6 food & beverage outlets and 2 golf clubhouses, with annual food revenues up to \$22M.

1996 to 1998

Destin Harbor Restaurant Group; Destin, Florida, Corporate Chef

Served as Corporate Chef for 3 of Destin's highest awarded fine-dining restaurants (Marina Café, Destin Chops, and Borago); managed all aspects of kitchen and menu development.

1992 to 1996

Hotel Intercontinental; Atlanta, Georgia, Executive Chef

Directed and oversaw fine-dining restaurant and off-site catering operations for 600-room, 4 Diamond hotel that dominated in total banquet revenues throughout the Atlanta area.

1988 to 1992

Penta Hotel / Porsche Racing; Atlanta, Georgia, Executive Chef

Worked in the capacity of Executive Chef for high profile, 600-room, 4 Diamond Luxury Hotel in the heart of downtown Atlanta.
Served as Porsche Factory Racing Team's personal traveling chef throughout the US and Europe during racing seasons.

1986 to 1988

The Polo Club; Palm Beach, Florida, Sous Chef

1983 to 1986

Hyatt Regency; Atlanta, Georgia, Sous Chef

EDUCATION AND CERTIFICATIONS

Georgia State University; Atlanta, Georgia

Bachelor of Arts Degree

Grande école; Saint-Germain, France

Culinary & Hotel Studies

American Hotel & Lodging Association

Certified Food & Beverage Executive (CFBE)

The Culinary Institute of America

Certified Executive Chef (CEC)