



ADDRESS



## Summary

Professional Chef with 9 years of extensive experience in Southern Cuisine. Capable of managing dining services of up to 100 tables while managing and motivating staff to perform to best of abilities across every service. Consistently create new recipes and menus, implementing seasonal ingredients and modern techniques.



## SKILLS

Knife Work



Italian Cuisine



Latin American Cuisine



Leadership



Adaptability



Baking



# Ricky Stokes



## Work Experience

HERBSAINT – New Orleans, LA

Executive Chef , Nov 2010 – Present

Managed daily kitchen operations with 8 staff members. Re-developed entire menu in 2013, increasing sales revenue by 150%. Oversaw food preparation and production, ensuring 100% food safety procedures were followed

Interviewed, hired, trained, and directed all staff members since 2012, improving kitchen operational flow by 50%, while maintaining 100% employee retention since

Developed process that reduced waste by 40% and improved supply turnover by 70%

Referenced in “Top Chefs of 2013” magazine, published on Nov 2013

THE RUM HOUSE – New Orleans, LA, May 2006 – Oct 2010

Maintained an A rating with the Department of Health by standardizing cleaning procedures

Mentored and trained four junior staff, improving performance by 20%

Prepared meals for lunch and dining services with an average of 100 tables per day

Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget

Collaborated with Head Chef in menu design and innovative recipes.



## EDUCATION

SCOTTSDALE CULINARY INSTITUTE – Scottsdale, AZ

Associates Degree in Culinary Arts May 2007