

## **Chef and Owner Daniel Crook**

**Objectives:** To provide world class quality food and service.

**Education:** **Johnson & Wales University, Providence, RI-** A.S. in Culinary Arts, Summa cum Laude, 1996  
**Delhi College (S.U.N.Y.)** A.S. in Restaurant Management, 1987

### **Experiences:**

**July 2015 – Chef Owner Coast2Coast Caterers**

**March 2011- June 2015**

**Executive Chef Cliff House Resort and Spa**

- Menu development
- Directly responsible for F&B profit margins for a two million dollars in revenue
- Opening and closing the seasonal resort

**December 2007-March 2011**

**Executive Chef Wyndham Hotel South Portland, Me**

- Directly responsible for food, labor costs, F&B profit margins, all menu planning for Café ERL, Banquet, restaurant and Cafeteria
- Acting Chef and F&B manager for three months
- Developed a culinary team work approach
- Purchaser, receiver for kitchen and Front of house restaurant and banquet functions

**December 2003- December 2007**

**Banquet Chef /Ritz Carlton Kapalua, Hawaii, 5 Diamond Resort**

- Organize and facilitate all banquet functions.
- Best Banquet food in the company with the second highest F&B revenue.
- Responsible for F & B profit margins and food cost, as well as labor, menu planing, and specialty event functions, up to 1200 PAX, ex. Mercedes PGA. Trained QSP analyst

**January 2003 – December 2003**

**Banquet Chef/Chef Tournant, Manele Bay Hotel, Lanai, HI, 5 Diamond Resort**

- directly responsible for preparation, setup and service of banquet functions
- Over see all operations, including restaurants, stewarding and purchasing.
- Reorganized and updated all banquet menus.

**November 2001 - 2006**

**Executive Chef, Owner, Bocalino Bistro and Bar, Kihei, HI**

- Design, develop, Bocalino Bistro.
- Responsible for all aspects of owner ship

**March 2001 - October 2001**

**Private Chef on the sailing vessel Cetecca**

- Involved in all aspects of sailing.
- All provisioning and responsible for all meals.
- Provided cooking lessons for other vessels.

**January 2000 - March 2001**

**Promoted to Chef Tournant-Grand Wailea Resort, Hotel and Spa, 5 Diamond**

- Supervised all front and back of the house operations.
- Menu development and coordination of functions up to 1200.
- Responsible for all P&L margins for all outlets.
- Scheduling of 60 culinary employees.

**September 1998 - January 1999**

**Chef Bistro Molokini, Grand Wailea Resort, Hotel and Spa**

- Directly responsible for all P&L margins for a 4 million dollar operation.
- Supervised all operations front and back of house.
- Menu development and special banquet functions.

**January 1997 - September 1998**

**Executive Sous Chef, Banquet Chef, The Colonnade Hotel, Boston, MA**

- Directly responsible for Brasserie Jo and all banquet functions.
- Responsible for P&L margins.
- Supervised and scheduled 60 union and nonunion personal.
- Coordinated functions for 25 to 600 people.

**December 1995 - January 1997**

**Garde Manger Chef –The Colonnade Hotel, Boston, MA**

- Controlled the cold preparations for the Café Promenade and banquet functions.
- Participated in all hiring decisions.
- Promoted to Banquet Chef.

**August 1994 – August 1995 Portland, ME**

**Chef de Cuisine- Calais Creative Seafood**

- Purchased food daily for fine dining restaurant.
- Menu design and specials.
- Supervised a team of 10 in the culinary department.

**May 1993 - May 1994**

**Sous Chef-Shutters on the Beach, Santa Monica, Ca**

- All aspects of banquet functions.
- Rounds Chef, Saucier, over see restaurants, exc.

**Hotel Nikko Beverly Hills**

**Opening team Hyatt Lajolla, Ca**

**Opening team Roselis Redux, San Francisco, Ca**

**Opening team Grand Hyatt Wailea Resort and Spa, Hawaii**

**Landing Restaurant, Kennebunkport, Me for Summer Employment**