

ROBERT L. GORMAN

Food and Beverage Consultant ~ Executive Chef

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Art and Science: The art of pleasing people and the science of making money. Seeking an opportunity where I can contribute to the goals of the organization, utilizing my expertise and passion for the Food and Beverage Industry, consistently wowing guests, hiring, training, mentoring staff, developing systems to increase revenue, manage food and labor costs, producing quality, enjoyable entree's.

Qualifications and Experience:

- 20 Years of Experience in the Food and Beverage Industry
- Ahwatukee Country Club, Lakes at Ahwatukee Country Club, Phoenix, AZ, Food and Beverage Director
- Back of the house roles from dishwasher, to prep cook, line cook, backup cook, fish cutter, broiler man, sauce man and kitchen manager, Executive Chef
- Front of the house busboy, room service, banquet waiter, server, trainer to dining room manager.
- Management from Dining room, to Executive Chef, Kitchen manager, General manager, Food and Beverage Director
- Executive Chef, Dining rooms, Banquets, Catering and Events from small private dining to 180 guest outdoor groups events
- Full Menu Development and Implementation, menu design, kitchen bible, food cost analysis, inventory
- Full staff systems, hiring, staff development, develop training programs, manage labor cost analysis

2021 to Current Food and Beverage Consultant Haven Harbour Marinas, MD

2015 to Current: La Fattoria Cucina, Test Kitchen, Menu and Recipe Development, Westport, CT

2017: Continuing Education: Culinary Institute of America, Bistros and Brasseries, Hyde Park, NY

2014 to 2015: NEAT Restaurant Westport, CT

2012 to 2018: Doswell Foundation, Executive Chef, Personal Chef Private Events, Dallas, TX

1995 to 1998: Lombardi's Italian Restaurant, Phoenix, AZ, Server Trainer

1995 to 1996: Ahwatukee Country Club, Lakes at Ahwatukee Phoenix, AZ, Food and Beverage Director

1993 to 1995: Executive Chef Owner/Operator Rainier Grill, Enumclaw, WA

1989 to 1993: Executive Chef, GM, Private Label Salad Dressings, Claire's Restaurant, Edmonds, WA

1986 to 1989: Pacwest Foods Sustainable Seafood Broker, Private Label Salmon Pack, Seattle, WA

1984 to 1986: Chef, Manager Rusty Pelican Restaurant, Lake Union Seattle, WA

1984 to 1986: Rusty Pelican Corporation, Formal Culinary Training, La Jolla, Irvine, Newport, CA,

\$54,000,000 Revenue Fiscal 1985 Company Wide, Average \$5,000,000 Per Unit

1983 to 1984: Top of the Hilton Hotel, Downtown Seattle, WA, Server Trainer

1980 to 1983: Executive Inn Hotel, Seattle, WA, Server, Banquets, Room Service

1974 to 1980: Dishwasher, Prep to Line Cook Claire's, North Seattle, Edmonds & Lake City, WA

Skills

Front of the House

- Busboy
- Host
- Food Server
- Room Service
- Banquets, Catering, Room Service
- Dining Room Manager
- General Manager
- Bar Tender
- Bar Manager

Back of the House

- Dishwasher
- Prep Cook
- Line Cook
- Backup Cook
- Kitchen Manager
- General Manager
- Sous Chef
- Chef
- Executive Chef
- Owner/Executive Chef

Back Office, Administrative, Managerial

- Revenue Generation
- Food and Labor Costs
- Profit and Loss (P & L) Responsibilities
- Point of Sales (POS)
- Procurement, Orderings, Receiving, Inspecting, Send Back, Follow-Up
- Personnel, Interviewing, Hiring, Training, Developing All Roles, all Departments
- Train the Trainer
- Point of Sales Trainer Squirrel POS

Events

- Weddings
- Anniversaries
- Corporate Board Private Dining Rooms
- Progressive Dinners, Wine Tasting Events
- Banquet Style
- Plated Style

