

# PAUL DANIEL

Innovative, entrepreneurial Executive Chef and service management director with an extensive creative portfolio, project development experience, decades of documented professional development and a graduate degree in hotel & restaurant management. Balances business acumen and master-level talent to plan, develop, and execute ambitious special events, creative experiences and efficient daily production.

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## ***EXPERIENCE & CONTRIBUTIONS***

### **CYPRESS COVE AT HEALTHPARK Ft. Myers, FL • 9/2021 to 3/2023**

Director of Culinary Services

***Re-invented the Culinary Services program at a leading senior living community, providing one thousand fresh, inventive and nourishing meals and quality of life enhancing dining experiences daily.***

- Oversaw multi-outlet luxury senior living dining with IL and healthcare component.
- Assisted in design of three cutting edge, independent living restaurants.
- Converted Culinary Services from frozen processed foods to 100% scratch kitchen.
- Created detailed online resident menu and ingredient communication system with over 100 unique menu items.
- Implemented online ordering system for in-home dining.
- Directed department through Hurricane Ian, during and after a direct landfall with devastating flooding of facilities.
- Managed department of 95 employees.
- Formulated operational and capital budgets.
- Designed and managed formal project to re-invent \$6.9 mil department from “dietary to culinary” with charter, work breakdown structure, RACI matrix, work schedule and work dictionary.

### **CHEF PAUL OVENS • Naples, FL • 4/2020 to 9/2021**

Owner-builder

***Concept company was established to design and build custom wood-fired ovens and other inventive open-fired cooking equipment during pandemic.***

- Created sole-proprietor business to develop, test, market and sell open-fire refractory cooking products.
- Designed and constructed brick-domed wood-fired ovens for residential and light commercial use.
- Sold, built and delivered over one dozen custom ovens for clients in the first eighteen months.

**THE COUNTRY CLUB OF NAPLES • Naples, FL • 10/2017 to 1/2020**

Executive Chef

***Developed departmental strategy and directed daily operations, including product offerings, purchasing, staffing, cost controls and special events.***

- Created operating and capital budgets.
- Planned and executed over one hundred unique dining events annually.
- Implemented a self-serve kiosk for recipes, event orders and key training literature that gave employees access to materials critical to their work routine.
- Authored and administered a three-year plan resulting in a lasting culinary program that provided increased consistency, improved service quality, modernized product offerings and increased marketing potential.
- Developed recruitment strategies, including international and enhanced searches. Reduced turnover by over 50%.
- Mentored three managers, from on-boarding through initial development and multiple promotions within the company.
- Redesigned the kitchen and coordinated construction process with contractor.
- Re-wrote and updated all standard operating procedures and job descriptions in department.
- Trained dining room managers on financial statements and operational management.

**SODEXOMAGIC • Ft. Myers, FL • 1/2017 to 10/2017**

Executive Chef Minnesota Twins Player Development Academy

***Responsible for all facets of culinary operations, including product development, purchasing, nutrition/dietary coordination and staffing.***

- Developed over 80 new product offerings tailored to specific needs of MLB franchise development academy and professional athletes in training.
- Managed daily operations of 18 culinary and service staff in multiple locations.
- Purchased goods and managed inventory of multi-unit operation.

**GUEST SERVICES, INC. • Naples, FL • 3/2015 to 1/2017**

EXECUTIVE SOUS CHEF- MOORINGS PARK

***Assisted the Executive Chef and Regional Director in overseeing a \$3M equivalent, multi-outlet operation.***

- Managed staff of 28, including staffing, scheduling, payroll, training, and daily operations for three outlets.
- Assisted in kitchen design and product development of new outlet.
- Standardized product specifications and created Excel based inventory control system with auto-updated costing of over 120 products enhancing cost control and adherence to budget.
- Specialized in recruitment of operations staff.

**IN CULINARY, LLC • Naples, FL • 2/2012 to 4/2015**  
**EXECUTIVE CHEF/OWNER- NAPLES CATERING**

***Built and managed catering company specializing in private events, cocktail parties, weddings, and wholesale production.***

- Designed and built 1,300 square-foot commercial kitchen for catering, consulting, and R&D.
- Hired and managed permanent and temporary service staff.
- Launched various marketing strategies, including direct mail, website, and an automated quoting system.
- Sold and managed dozens of events in various locations from small private gatherings to elaborate weddings.
- Subcontracted production services for other caterers.

**VASARI COUNTRY CLUB • Bonita Springs, FL • 5/2008 to 2/2012**  
**EXECUTIVE CHEF**

***Planned, developed, and coordinated all function of department including product offerings, purchasing, cost control, budgeting, staffing and management of daily operations.***

- Increased revenues in area of responsibility by 8-11% compounded, YOY in 2009, 2010, 2011 and 2012.
- Responsible for being #2 rated of 30+ local private clubs in member satisfaction.
- Introduced new products and production techniques.
- Created operating and capital budgets.
- Managed staff of 15.

**BONITA BAY GROUP • Bonita Springs, FL • 9/2004 to 1/2008**  
**EXECUTIVE CHEF- MARINA CLUB**

***Directed all aspects of kitchen operations.***

- Managed staff of 19.
- High-revenue operations management in private continuously operating venue.
- Created cost control spreadsheets to track item mix and fluctuations in variable expenses to better predict and control budget.
- Intensively trained and mentored staff on production techniques and the creative process.
- Originated and standardized the cost/production of hundreds of unique, well received products.

**QUAIL WEST GOLF & COUNTRY CLUB • Bonita Springs, FL • 8/1998 to 5/2003**  
**SOUS CHEF**

***Assisted the Executive Chef in overseeing kitchen operations.***

- Managed operations in area of responsibility.
- Headed product development project from concept through review panels and into final production.
- Met budgetary expectations, scheduled staff, controlled cost of sales and labor expense.
- Assisted in management of multiple outlets with 8-15 staff.

## ***EDUCATION AND CERTIFICATIONS***

### **Master of Science**

Hotel and Restaurant Management  
**AUBURN UNIVERSITY | 2012**

### **Bachelor of Science**

*Magna Cum Laude*  
Restaurant and Food Service Management  
**FLORIDA INTERNATIONAL UNIVERSITY | 2004**

### **Associate of Science**

*Cum Laude*  
Culinary Arts  
**JOHNSON & WALES UNIVERSITY | 1996**

### **Proctor/Instructor**

ServSafe  
**2019-current**

### **Certified Executive Chef**

American Culinary Federation  
**2010-CURRENT**

### **Certified Dietary Manager**

Association of Nutrition & Foodservice  
Professionals  
**2016-inactive with ANFP as of 2020**

### **Certified Specialist of Wine**

Society of Wine Educators  
**2019**

### **WSET Level 2**

Wine & Spirit Education Trust  
**2019**

### **Certificate in Psychology of Leadership**

Ecornell  
**2023**