

PAUL DANIEL

<https://www.chefpauldaniel.com>

CERTIFIED EXECUTIVE CHEF | CERTIFIED SPECIALIST OF WINE | CERTIFIED DIETARY MANAGER | MS
HOSPITALITY MANAGEMENT

Innovative, entrepreneurial Certified Executive Chef/MS in HRMT with over 20 years of management experience, including multi-million-dollar food and labor budgets in large, private foodservice operations. Balances business acumen and masterful cooking to plan, develop, and execute gastronomically ambitious yet financially feasible menus. Talented chef-artisan with broad culinary experiences, including nutrition education, graduate level fine-wine and hospitality management education.

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|--------------------|------------------------------------|---------------------------|
| ✓ Cost Forecasting | ✓ MLB Sports Nutrition | ✓ Revenue & Profit Growth |
| ✓ Menu Development | ✓ Customer Satisfaction Specialist | ✓ Project Management |
| ✓ Staff Management | ✓ Staff Training & Leadership | ✓ Problem Resolution |

EXPERIENCE & CONTRIBUTIONS

THE COUNTRY CLUB OF NAPLES • Naples, FL • 10/2017 to present

Executive Chef

Develop strategy and Execute kitchen operations, including menus, purchasing, staffing, cost controls and banquet functions.

- Direct staff of 13 culinary professionals to execute over 150 unique functions throughout the season.
- Created a self-serve kiosk giving employees access to fully tested and costed CCN recipes.
- Initiated a three-year plan to build a high quality, lasting culinary program including initiatives and plans for increased consistency, improved food quality, modernization of cuisine, improved timeliness and enhanced presentation. The plan also addresses employee recruitment, retention and development.

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

Executive Chef-Minnesota Twins Player Development Academy

Responsible for all aspects of kitchen operations, including menus, purchasing, nutrition/dietary coordination and staffing.

- Managed a staff of 8-15 culinary professionals working in a high-volume multi-outlet operation.
- Created and implemented custom menus/recipes for MLB dining at major, minor and developmental levels.

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

EXECUTIVE SOUS CHEF- MOORINGS PARK

Assist the Executive Chef and Regional Director in overseeing a \$3M, multi-outlet food and beverage operation.

- Directly manage a staff of 28 culinary professionals and develop the weekly schedule for 3 locations.
- Coordinate bi-weekly payroll with HR department and monitor financial statements for both purchases and labor.

JN 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-out a 1,300 square-foot commercial kitchen for catering, consulting and R&D.
- Developed and implemented various marketing plans, including direct mail, website and an automated quoting system.

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

Planned, developed and coordinated all aspects of F&B, including menu design, purchasing, pricing and kitchen staffing.

- Increased food and beverage sales by 8-11% compounded, YOY in 2009, 2010, 2011 and 2012.
- Instrumental in Vasari's rise to second highest rated club in Southwest Florida in F&B member satisfaction.

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

Planned, developed, and coordinated all aspects of kitchen operations, including menus, purchasing, pricing and staffing.

- Directly managed a staff of 20 culinary professionals working in a high-volume operation.
- Created and implemented a cost control program to track menu mix and food cost fluctuations.

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

Assisted the Executive Chef in overseeing kitchen operations.

- Autonomously managed daytime culinary operations.
- Planned menus, monitored food and labor cost, and managed the hiring, training and scheduling of kitchen staff

EDUCATION & 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

Certified Executive Chef
American Culinary Federation
2010-CURRENT

Certified Dietary Manager
Association of Nutrition & Foodservice Professionals
2016-CURRENT

Certified Specialist of Wine
Society of Wine Educators
2019-CURRENT