**Chadwick Clifford Aultman**

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**Professional Objective**

My professional objective is to obtain employment in my field of Culinary Arts and to provide all those skills to the company for which I am employed

**Highlights of Qualifications**

* Attended Johnson & Wales University where I majored in Culinary Arts and minored in Baking and Pastry Arts
* Serv-Safe Certified
* Have experience for such establishments ranging from Corporate Restaurants to small fine dining
* Educated and proficient in many cuisines
* Food & I have a relationship and my heart is in all my work

**Work Experience**

**Chef de Cuisine Durham, NC 2016-Current**

**MEZ**

* In charge of all menu development for seasonal changes and weekly specials for both lunch and dinner service
* Train and educate BOH & FOH staff on all menus and techniques for dishes
* A part of training all new hires
* Work with ChefTec software to cost out recipes for menu items
* Maintain and exceed food and labor cost guidelines established by restaurant owners
* Plan, prep and execute plated dinners for banquets
* Work on line when needed during busy services

**Chef de Partie Raleigh, NC 2015-2016**

**Standard Foods**

* Worked directly with Scott Crawford 5-Time Best Chef Southeast James Beard Nominee
* Worked busy lunch services executing grill and sauté stations
* Worked with a 89% locally sourced menu with multiple vendors
* Was given a 4 star review from Greg Cox of the News and Observer

**Chef de Cuisine Raleigh, NC 2014-2015**

**The Oak**

* Managed and trained staff for all kitchen functions
* Reorganized storage space for maximum efficiency
* Created specials for nightly service to pair with house bourbon
* Created special bourbon dinner coursed menu’s with pairing
* Worked with multiple vendors and managed those relationships
* Re-wrote multiple recipes for volume of restaurant

**Chef De Cuisine Raleigh, NC 2014**

**PG Werth’s**

* Was a part of ground floor opening of restaurant
* Set up everything BOH from coolers to fryers for better systematics and efficiency
* Trained all employees in BOH for plating and production of all menus
* Worked with local farmers for farm to table concept
* Developed recipes and re-designed existing recipes for all menu items to produce volume and stronger flavor profiles
* Executed “Chef’s Table” tasting menus for clients and their dietary restrictions
* Worked with local fish and developed nightly “Market Fish” specials
* Worked the line every day for daily service

**Executive Chef Raleigh, NC 2012-2014**

**Dos Taquitos**

* Oversaw all BOH production
* Worked directly with owner to redevelop menu to his vision and direction of restaurant
* Reworked all recipes in prep area to ensure freshest product rotation
* Communicated with multiple produce vendors to get best quality and best price point for restaurant
* Scheduled and oversaw twenty employees for BOH operations
* Worked with accountant to correct labor and process new hires
* Created multiple specials weekly for guests
* Handled all catering events both production and quotes
* Conducted all orders and monthly inventory
* Created spreadsheet for inventory and budgeting tools
* Tracked all incoming goods from vendors
* Did daily temp logs and line checks
* Maintained 98% Sanitation from Health Department
* Ran an efficient 12% labor cost
* Worked line for daily and nightly operation

**Sous Chef Wake Forest, NC 2011-2012**

**Girasole / Gatehouse Tavern**

* Maintained daily production with prep of daily items for both restaurants
* Oversaw line cooks of both restaurants assisting with training and making sure food was constantly at its best level
* Oversaw line cooks to make sure health code and sanitation was always being followed
* Worked directly with owner to change menu around seasonal flavors and develop new items in doing so
* Re-organized the whole entire line upon being hired to make kitchen work more efficiently
* Used multiple vendors to ensure the best quality ingredients were being used and at the best price available
* Made fresh fish specials nightly, along side salad, entrée, and pasta specials accordingly
* Worked line daily and nightly for service

**Sous Chef Raleigh, NC 2010-2011**

**Sono**

* Worked with owner and chef to become proficient in all stations on line
* Maintained recipes and stocking of all sauces on the line
* Created four course meals every Monday for specials
* Assisted in checking in orders and making sure quality level was acceptable for business
* Maintained open communication with servers to make sure food went out with sushi bar orders at same time
* Performed excellent multi-tasking working grill, flat top, sauté and wok all at the same time for busy lunch and dinners single handedly

**Sous Chef Sparta, TN 2009-2010**

**The Antebellum**

* Worked along side Executive Chef taking care of inventory and product ordering based upon projected volume through both Sysco and US Foods
* Assisted in development of breakfast, lunch and dinner menus
* Assisted in creating special brunch menu every Sunday
* Worked alongside Executive Chef while hiring and creating schedules for line cooks and prep cooks
* Worked entire line and showed other cooks portion control as well as specifications on preparation
* Trained all back of house for preparation of all menu items and ingredients for those items

**References and Career Portfolio Available Upon Request**