EARL ROUTH

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Summary of Qualification

**Developed excellent professional ethics by way of long term experience in the food and beverage industry. Trained and certified under both Canadian and European standards. Comfortable and experienced in all aspects of culinary management, including recruiting, hiring and training. Great entrepreneurial skills gained via experience as owner operator of multiple restaurants and hotels. Exceptional administrative skills very efficient in budgeting and event planning. Developed a strong understanding in most cuisines and with a hands approach and a positive attitude any challenge is perfected. Always takes great pride in having cleanest and most organized kitchens.**

Skills

* **Food Production**
* **Troubleshooting**
* **Operation and Control**
* **Judgment and Decision Making**
* **Critical Thinking**
* **Service Orientation**
* **Customer and Personal Service**
* **Time Management**
* **Education and Training**

Related Work Experience

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| **Suncor Firebag Village (Sodexo) – Fort McMurray, AB 2012- 2015**  **Chef (local 47)**  ***Selected Accomplishments***   * **Planed a variety of 6 week rotated menus for 600 people at a mandate of $16 per head per day** * **Established dietary and vegetation needs for the camp**   ***Responsibilities***   * **Managing a team of 22 cooks and staff delivering quality delicious food** * **Ordering and Inventory control** * **Food quality control**   **CNRL Popular Point (ESS) – Fort McMurray, AB 2010- 2012**  **Chef (local 47)`**  ***Selected Accomplishments***   * **Planed a variety of 3 week rotated menus for 2000 people at a mandate of $18 per head per day** * **Established dietary and vegetation needs for the camp**   ***Responsibilities***   * **Cooking day to day for different menus** * **Managing a team of 42 cooks and staff. delivering quality delicious food** * **Ordering and Inventory control**   **Owned and Operated Hotel & Restaurants 2003-2010**  ***Selected Accomplishments***   * **Owned a variety of different establishments including one that received a 5 star** * **Planed and organized accommodation, catering and other hotel services** * **Promoted and marketed the business** * **Managed budgets and financial plans as well as controlling expenditure** * **Had all my staff certified in their positions while they worked in the company**   ***Responsibilities***   * **Responsible for establishing clear rules and regulations connected with the ownership of the hotel, and restaurant property itself** * **Making sure guest relations and the development of amenities for those staying at the hotel are done.** * **Hiring a proper management team. for operational tasks**   **Best Western – Millennium Centre Sherwood Park, AB 2000-2003**  **Executive Chef**  ***Selected Accomplishments***   * **Led and planned catering for small & large groups (50 to 2500).** * **Trained all departments related to food and beverage areas as well got them certified in their positions** * **Increased sales by 20 % by planning different variety menus on different days which attracted customers**   ***Responsibilities***   * **Managed a team of 20 cooks and chefs delivering quality delicious food** * **Responsible maintaining all the inventories required for food and beverage department.** * **Organized and trained chefs and cooks for following procedures and rules, while preparing healthy, delicious food along with quality.** * **Responsible for 6 banquet rooms(300 to 2000 seat capacity), restaurant(120 seat capacity ), lounge(100 seat capacity), consecution stand and, 14 meeting rooms (20 to 100 seat capacity)**   **Hotel Vancouver – Vancouver, BC 1994 - 1999**  **Executive Chef**  ***Selected Accomplishments***   * **Ran a 28% food cost control while preparing delicious quality healthy food (thereby increasing profit to the organization)** * **Decreased labor cost by 8%**   ***Responsibilities***   * **Was in charge of all things related to the kitchen which usually includes menu creation; management of kitchen staff; ordering and purchasing of inventory; and plating design** * **Managed a team of 25 cooks and ran 4 banquet rooms (100 to 500 seat capacities) a deli and a butcher shop** * **Responsible for establishing clear rules and regulations while making dishes which helped the team mates to follow guidelines and prepare healthy delicious dishes**   **S. M. L. Industries Fort McMurray, AB 1990 - 1994**  **General Manager**  ***Selected Accomplishments***   * **Became experience with several hotel operation systems** * **Also became skillful in project planning/ tasks and able to prioritize projects/ tasks.** * **Set and achieved sales and profit targets** * **Implemented improvement actions that cut cost savings by 4%**   ***Responsibilities***   * **Was responsible for achieving optimal guest satisfaction and a good working environment to attain all set objectives well running in accordance with the Standard Operating Procedures and Policies as set out by the company** * **Coordinate planning of Department Heads and Assistant Managers with regard to time-tables, work schedules, employment of employees within the different services** * **Execution of activities via instructions to the Heads of Departments/ Assistant Managers** * **Determination of the workforce, recruitment and hiring of new staff, execution of performance reviews and training of staff.** * **Be accountable for responsibilities of department heads in their absence** * **Prepare a monthly financial reporting** * **Ensure an adequate administration, for the outgoing and incoming invoices, for the payment of invoices and for drawing up periodical management data.** * **Justify deviations and differences.**   **La Cuisine, Paris, France 1988 – 1990**  **Student**  ***Selected Accomplishments***   * **Became skilled in of French techniques and the mastery of classic and contemporary cuisine includes precision and speed in the kitchen, refined and luxury products, recipe development and menu design, seasonal and market influences as well as an introduction to restaurant operations**   ***Responsibilities***   * **Learning a variety of different cooking classes in English, from preparing a three-course meal to mastering a perfectly buttery croissant.**   **Hotel Denmark – Copenhagen, Denmark 1986 – 1988**  **Cook and Student**  ***Selected Accomplishments***   * **Became firmly rooted in culinary traditions to emphasize progressive techniques and trends.** * **Mastered basic and advanced cooking techniques** * **Organized various types of kitchen operations, such as: restaurant, hotel, and catering company** * **Obtained a comprehensive education in marketing, costs and budgets, and an introduction to wine**   ***Responsibilities***   * **Responsibility of making new delicious healthy dishes for breakfast, lunch, and dinner to their culinary expertise** * **Independently create original recipes using both classic and modern culinary theory**   **Steigenberger Frankfurter Hof - Frankfurt Germany 1984 – 1986**  **Cook and Student**  ***Selected Accomplishments***   * **Strengthen my knowledge of classic French, Mediterranean, American, Chinese, and Italian cuisines.**   ***Responsibilities***   * **Cooking for 5 Star 8 different theme restaurants** * **Cooking for 19 conference rooms, including a ballroom for up to 450 persons and a Business Centre.**   **Syncrude Canada Ltd. – Fort McMurray, AB 1981-1984**  **Cook**  ***Selected Accomplishments***   * **I would create a schedule of meals to serve to large groups of workers (2000 to 5000) in a dining hall.** * **The food had to be healthy and include options for workers and staff that have special dietary needs.**   ***Responsibilities***   * **I had to do orders supplies, prepare the meals, supervises the people who serve the meal and cleans up at the end of the meal.**   **S. M. L. Industries – Fort McMurray, AB 1978-1981**  **Cook and Apprentice**  ***Selected Accomplishments***   * **In my apprenticeship organized control the line in 8 various locations (Smitty’s, Garden Café, Oreilles, Bucket Wheel, Dairy Queen, A&W, La Cuisine, and Peter Pond Hotel.**     ***Responsibilities***   * **As a cook was assigned the responsibilities of making dishes mainly sea foods and meats. Expertise in roasting, grilled foods and baking dishes which are favorite dishes of customers of La Cuisine and Peter Pond Hotel** * **Apart from non-vegetarian also expertise in making vegetarian dishes and was assigned the task of making side items using vegetables and fresh fruits juices of various varieties** * **Used innovative style in making the fresh fruit juices by adding heath complements like herbs and spices** |

Additional Work Experience

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| * **Consultant to organizations as Albert’s Restaurant and Food Service Association, Denny's Canada, GroupEx Service Ltd** * **Instructed for Keyano College, Fort McMurray Alberta and N.A.I.T. Edmonton Alberta, Culinary departments.** * **Tourism Hospitality Education Council Advisor.** * **Deloitte & Touché operating as Management and advisor on Hotel/Restaurant Receiverships.** |  |

Education & Certifications

**Accounting (NAIT Edmonton, Alberta) 2000 - 2003**

**(Achieved well working)**

**Computer up Grading (Keyano Collage) 1993 – 1994**

**(Achieved well working)**

**Hotel Restaurant Management Program (CDI Collage) 1990 - 1992**

**– Food and Beverage Management diploma**

**(Achieved well working)**

**La Cuisine Paris (Paris France) 1988 - 1990**

**– Cordon Bleu diploma (C0528)**

**(Achieved well working)**

**Hotel Denmark (Denmark Copenhagen) 1986 - 1988**

**– Bachelors in Culinary Arts, UK0609**

**(Achieved well working)**

**Steigenberger Frankfurter Hof (Frankfurt Germany) 1984 – 1986**

**– Master’s Program (Culinary Arts) C7695**

**(Achieved well working)**

**Cook Apprenticeship (Keyano Collage) 1981 - 1984**

**– Red Seal Chef VC4754**

**(Achieved well working)**

# OTHER COURSES

* **Advanced Food Safe**
* **Cordon d’Or Diploma Course**
* **Canadian Meat Course (Butcher)**
* **Hygiene and Food Handing Course**
* **Serving it Right (British Columbia Server program SIR)**
* **First Aid (Spectrum Safety Services oil field)**
* **Dietitian Course (Licensed by Dietitians of Alberta)**
* **ASIP Certificate (Alberta Server Intervention Program)**
* **Smart Responsible Gambling (Mandatory certificate if you have any VLTs)**
* **Canada Health, Safety and Environmental Orientation**
* **CSTS (Construction Safety Training System)**
* **WHMIS (Workplace Hazardous Materials Information System)**
* **OSSA (Oil Sands Safety Training)**

Volunteer Experience

* **Co hosted the yearly MS Bike Tour - Leduc to Camrose Last year it raised over $1.8 million for multiple sclerosis**
* **Co started the society in 1992 The Tree of Hope, to date this has raised $150,000 in support of the Leduc food bank**
* **Many other charities to do with United Way.**

References

# CLARANCE SHEILDS 1 (780) 701-7303

# OWNER / CONSULTANT

# sheilco consulting

# TONY SETO 1 (780) 953-0817

# MANAGER

# ROSIE’S BAR & GRILL

# BOB BERNARD 1 (780) 690-1652

# CHEF

# RACHEL JORDAN 1 (403) 649-2776

# friend