

Adam Scott, CCC . 1723 Forest Hill Cove, Belden MS 38826  
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Hard-working professional with ten years of experience. Poised and competent with the ability to transcend cultural differences. Excellent team-building and motivation skills.

## EXPERIENCE

### EXECUTIVE CHEF, TUPELO COUNTYR CLUB, TUPELO MS (12/2011 - PRESENT)

- Manage culinary staff of 12+ utilizing a 'Service Based' leadership management style
- Immediate improvement on food and labor costs to meet budgetary goals through proactive scheduling, ordering and forecasting.
- Reduced Food cost from 54% Dec. 2011 to a 40% average the first half of fiscal 2012
- Development of an ongoing training plan to deliver remarkable service to exceed Member Expectation
- Create and execute menus for a la carte, banquets, VIP, charity and Club events
- Complete menu costing, engineering, standardize recipes and nutritional analysis of all recipes using Excel, Word, Publisher, FileMaker Pro, and MasterCook Software
- Assure quality control with hands on supervision during preparation and service time
- Annual department budgeting, business planning, forecasting and implementation
- Prepare all graphic design for in house marketing of culinary department events
- Assist in developing and implementing Social Media Marketing including FaceBook, Private Website and Member Alerts via Text Messages
- Complete inventory and ordering all food items, supplies, and FFE
- Oversee all Club House maintenance, facilities, and daily operations
- Maintain sanitation and safety to State, Local, and Club Standards

### SENIOR SOUS CHEF, UNIVERSITY CLUB, MEMPHIS TN (11/2007 - 7/2011)

- Supervise culinary staff of 15+ in multiple outlet club with food sales of \$1.6M
- Create menus for a la carte lunch and dinner, nightly specials, and banquets events
- Complete menu costing, engineering, and nutritional analysis of all recipes using Excel, Word, Publisher, and MasterCook Recipe Software
- Assure quality control with hands on supervision during preparation and service time
- Complete inventory and ordering all food items and FFE
- Maintain sanitation and safety to State, Local, and Club Standards
- Hire, schedule, train and motivate all culinary department staff

### EXECUTIVE SOUS CHEF, RIDGEPONTE COUNTRY CLUB, JONESBORO AR (4/05 - 09/06)

- Restored sanitation and cleanliness to Federal, State and Local standards
- Created menus and pricing for all outlets and banquets maintaining a 32% food cost
- Directed a staff of 15 for all club events, up to 450 people

### SOUS CHEF, CAPITAL CLUB, JACKSON MS (10/04 - 04/05)

- Supervised a la Carte production for upscale dining room
- Supervised a staff of 11 in preparation for banquets of up to 800
- Set and maintained standards for quality and sanitation

## CURRENT PROFESSIONAL CERTIFICATIONS

- ACF: Certified Chef de Cuisine
- ServSafe Certified Instructor/Proctor