

SETH FIERTL CEC

H: 406 493-4098 | sfiertl@hotmail.com

Summary

Executive chef for multiple award-winning restaurants. Worldly, ambitious and highly skilled in ethnic cuisine with a strong understanding of flavor profiles. Studied under Chef Kevin Kohler of Cafe Panache for several years.
Seeking a position as Executive Chef at a well-known restaurant or Hotel.

Highlights

- Featured in NY Times, Bon Appetit, Gourmet, L.A. Times, Zagat's, Malibu Monthly, Distinctly Montana.
- ServSafe certified
- Focused and disciplined
- Well-tuned palette
- Sous vide technique
- Strong butchery skills
- Contemporary sauce work
- High volume production capability
- Inventory management expertise
- Focus on portion and cost control

Accomplishments

Contributed to an annual 20% increase in productivity through improvements in operations, quality, safety and administration. Grew revenue by \$2million in the first year by spearheading menu development & product utilization, resulting in a reduction in food costs. Successfully managed a kitchen staff of 40+ employees for high volume dinner services of more than 500 diners each night. Maintained a 4 Diamond rating for the hotel during all 3 years as Hotel Executive Chef.

Experience

Executive Chef / Consultant Mar 2011 to Jul 2014
FRENCH MARKET - Seattle , WA.

- Farm to Table products proudly used in a creative and progressive menu to create a vibrant dining experience.
- Established leadership with contemporary kitchen tested recipes, training techniques, precise execution and extensive product utilization.
- Implemented inventory control tools for more accurate and effective purchasing and profitability.
- Monitored multiple databases to keep track of all company inventory.
- Paired locally crafted wine and beer to indigenous Northwest products with a fresh, original approach.

Executive Director of Culinary Operations May 2008 to Mar 2011
EMPIRE CULINARY CONSULTING - Seattle , WA.

- Creative & original approaches to cuisines in the restaurant industry.
- Conducted analysis to address revenue levels which led to more effective operations & increased profitability.
- Consulting service with The Waldorf Astoria & Talisker Development Corporation in Park City, Ut.
- Consulting Chef for Radisson Hotel in Rapid City, S.D.; Western Carolina University, N.C.; Holiday Inn, Fresno, Ca.; French Market, Via Vita, Taste of Amazing & Snoqualmie Casino in Seattle.

Executive Chef / Pastry Chef
HILTON MISSOULA DOUBLE TREE - Missoula , MT.

Apr 2005 to Apr 2008

- Provided leadership and direction to 40 employees in a 200-room and 4-Star hotel that generated over \$5 million in annual revenue.
- Directed team building, food utilization, and kitchen management.
- Received multiple awards for Outstanding Brunch, Most Romantic, and Best Appetizers.
- Spearheaded efforts to achieve targeted food costs of 30% and labor costs of 20%.
- Played a key role in being recognized as one of the Top 10 Double Tree Hotels in the Country.
- Turned around the income stream for a property that was previously non-performing and showed multiple years of losses on the balance sheet.
- Increased sales by 17% over two-year period.

Executive Chef / Food & Beverage Manager

Jan 2002 to Apr 2005

IGOR'S STEAKHOUSE & SPIRITS - MAMMOTH LAKES SKI RESORT - Mammoth Lakes , CA

- Contributed to an extensive renovation and operational start-up utilizing sound business acumen.
- Designed the kitchen, established F&B standards, developed financial goals, and managed food and labor costs.
- Maintained full responsibility for menu design, wine lists, and banquet marketing.
- Developed and implemented purchasing processes.
- Trained and coached the team to perform at optimal levels.
- Managed dry aging beef loins as well as introduced diverse wild game and exotic seafood into signature dishes.
- Awarded Mammoth Lakes Premiere Dining Experience by reviews in Malibu Monthly.
- Hosted wine tasting dinners sponsored by Cinnabar, Bonny Doon, and Ferrari-Carano Vineyards.

Executive Chef / Assistant Food & Beverage Manager

Dec 1998 to Jan 2002

LE MOUTON NOIR - Saratoga , CA

- Applied progressive and contemporary concepts into a Traditional French-Cal cuisine featured in Sur La Table exhibition kitchen and local television programs.
- Introduced innovative menus and eye catching patio tapas that targeted pedestrian traffic, which maximized revenue levels.
- Collaborated with the Sommelier in designing dishes to compliment wine lists, which resulted in multiple Wine Spectator and Dirona Dining Awards.
- Successfully led key projects which resulted in increased profitability.
- Voted one of the Top 15 restaurants in the Bay Area by Zagat's Periodical.

Education

Sanitation Certification, Sanitation

National Restaurant Association - Chicago, IL, US

Certified Executive Chef, Culinary Management

American Culinary Federation - Chicago, IL, US

Hotel & Restaurant Management Certification, Management

National Restaurant Association - Chicago, IL, US

Associate of Applied Science, Culinary Arts

Culinary Institute of America - Hyde Park, NY, US

Professional Affiliations

American Culinary Federation; National Restaurant Association ; International Association of Culinary Professionals; Culinary Institute of America; Wine Spectator; Chaine des Rotisseurs ; James Beard Foundation; Share Our Strength Federation/ No Kid Hungry Assoc.; LinkedIn.

Additional Information

- Guest Chef - William Sonoma, Sur La Table

- Best Restaurant in Mammoth Lakes - Malibu Monthly
- Wine Spectator Best Restaurants of California
- Dirona Dining Awards
- Favorite Restaurants of San Francisco - Zagat's
- Best Restaurant in Saratoga - Saratoga Chamber of Commerce Chaine des Rotisseurs - Honorary Membership & Guest Chef
- Favorite Restaurants by New York Times & Zagat's