**STACY HOLM**

**251 Hazelwood Drive**

**Thunder Bay, ON**

**P7G 1Y5**

**(416) 648-9593**

**chefstacyholm@gmail.com**

**Education and Training:**

* Advanced Cook Apprentice, **George Brown College, Toronto, ON (Honors)**
* Basic Cook Apprentice, **Confederation College, Thunder Bay, ON (1st in Class)**
* Honors Bachelor of Commerce, Lakehead University, Thunder Bay ON (completed 2 years)
* OSSD, Nipigon-Red Rock District High School, Red Rock, ON (Honors)
* RATIONAL™ – trained and certified
* POS – Touch Bistro™ & Maitre`D™ ability to program and update–also familiar with Flashpoint™, Silverware™ and Squirrel™
* CATEREASE™ and CHEFTECH™ – adept with all their functionality
* Safe Food Handling, Smart Serve, WHIMS, HACCP, Emergency Fist Aid

**Employment History:**

* Consulting Executive Chef, Uptown Cut, Thunder Bay, ON 2014 – Present

Featured in the **New York Times**

* Executive Chef, Landmark Hotel, Thunder Bay, ON 2014 – Present
* Chef and Catering Manager, Windigo Catering, N.W.O. 2013 – 2014
* Executive Chef and Operations Manager, HBCC, Oakville, ON 2007 – 2012
* Station Chef, Canoe, Oliver Bonacini Group, Toronto, ON 2007
* BOH Training Coordinator, Tortoise Restaurant Group, GTA, ON 2004 – 2007
* Chef de Partie, 360⁰ at the CN Tower, Toronto, ON 2003 – 2004
* Catering Chef, Windsor Arms, Chef David Adjey, Toronto, ON 2002 – 2003
* Head Chef, Whitefox Inn, Thunder Bay, ON 2001 – 2002
* Sous Chef, Whitfox Inn, Thunder Bay, ON 2001
* Apprentice Chef, Airlane Hotel, Thunder Bay, ON 1999 – 2001

**Personal and Professional Attributes and Skills:**

* Over **21** years of successful experience in the hospitality industry – 12 years in a management role.
* Outstanding **Communication Skills**: ability to communicate effectively with others and to convey information internally and externally across departments.
* Effective **Planning and Organizational Skills:** ability to utilize exceptional time management skills, maintain inventory and cost controls to ensure profitable and productive operations.
* Exceptional **Supervisory Skills:**  ability to motivate personnel to increase productivity, efficiency and quality of service.
* Excellent **Computer Skills:** proficient in most Microsoft applications, Social Media, as well as many POS operating systems.
* Staff **Training and Development:** Training Co-ordinator for a multi unit company. Chair of the JHSC for a company with over fifty employees. Very experienced with Human Resource Management and staff professional development.
* **Multi-Faceted Systems Development:** Able to create, implement and maintain diverse areas in the delivery of a full service operation.
* **Personal Attributes:** Hard working, goal oriented and a willing team player. Ability to work confidently and effectively under the pressure of a fast-paced dynamic environment.
* Absolute and unquestioning passion for food, beverage, hospitality and the culinary arts.

**Specific Work Related Experience: *Front of the House:***

* ***Consultant*** – Menu / Concept development and profitability, feasibility, systems, human resource management, staff and management professional development, logistics, procurement and sustainability.
* ***Executive Chef and Operations Manager*** – Complete supervisory control of both front and back of the house operation of a Boutique Banquet Facility. (3 ballrooms and a restaurant – 700+ seating)
* ***Food and Beverage Manager*** *–* Supervise and inspire a staff of 50+; open/close the restaurant and was responsible for ALL the activities required for the day to day/weekly/monthly/yearly operation of a successful and profitable business.
* ***Guest Focus*** – anticipating and exceeding guests every need. Attention to detail and enthusiastically providing the best possible experience.
* ***Generate business*** through exceptional service.
* Display innovative and creative ideas and procedures. ***Lead by example.***
* ***Organization and Preparedness*** *–* setting myself and my team up for success by forecasting and anticipating guests needs and desires.
* ***Forecasting and Budgeting*** – creating interdepartmental budgets, developing and monetizing new revenue streams, forecasting future business and creating an atmosphere for sustained profitability and growth.

**Specific Work Related Experience**: ***Back of the House:***

* Completed the ***Cook Apprentice Program*** with extensive training in all areas of a 4 star full service hotel
* ***Menu Creation and Concept Development*** – responsible for creating/sourcing/costing and implementing seasonal menus
* ***Cost Controls*** – Labour, Food, Liquor, Smallwares, Profit and Loss statement generation.
* **Inventory Control** – Proper usage and storage of products to minimize waste and to maximize potential. Accustomed to daily/weekly/monthly and yearly inventory schedule.
* ***Time Management and Organization*** – Ability to use a finite time allotment to its full potential. Organization of staff and tools essential to this process.
* ***Teamwork/Teambuilding*** – Aptitude to function efficiently as part of the whole or as a leader. Know how in creating a positive, excellence orientated atmosphere for employees and co-workers.
* ***Management Experience*** – Executive Chef and Operations Manager of a multi room and multi functional Fine Dining Banquet facility. Executive Chef of a fine dining establishment. Oversaw Culinary and Management training for a multi unit casual dining company and ran standalone locations as Food and Beverage Manager. Developed and managed Food Truck operations and Seniors living facility.
* ***Supplier Negotiation*** – Goal to have a ``cost plus`` rating for all vendors
* ***Innovative*** – Is up-to-date with current food trends. **F** resh **O** rganic **S** ustainable **I** n season **L** ocal
* ***Global Culinary Influence*** – adept with many types of cuisine, including but not limited to French, Italian, South Asian, South East Asian, Continental, Spanish and Mexican.

**References:** Gladly provided upon request for an interview.