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| **Gamalier burgos**  objective | | |
|  | Implementation of Executive Chef for daily procedures and operations of culinary  **management in a Hotel & Resort setting.** |
| Experience | | | |
|  | 2006-PRESENT DoubleTree Guest Suites Lake Buena Vista, Florida  Hilton Hotel & Resorts Corporation  **Executive Chef - Evergreen Café, Evergreen Pool Dine, Evergreen Lounge**  Supervise and develop recipes as well as standarize product , ensure quality   1. Establish presentation techniques and quality standard as price menu 2. Oversee special catering events and offer culinary demonstration techniques 3. Train and manage culinary supervison and coordinate culinary activites 4. Executing food inventory, budget, ordering , receiving, scheduling , entire sanitation 5. I directly supervise culinary personal, responsible for new hiring, internships of staff, discpline, and performance reviews 6. In charge of restaurant , lounges , bars , Pizza Hut express, and market center. 7. Work alongside kitchen supervisors and Sous Chef for a successful culinary staff 8. Banquets/ Food Revenue of $12- 32 million in operations | |
|  | 2001-2006 Radisson WorldGate Resort & Conference Center Orlando  Interstate Hotels & Resorts Corporation  **Executive Chef- Savannah Grille, Pralines Café, Hummingbirds Bar & Lounge , Savannah Bar, Radisson Catering, Market Deli, Starbucks, Pizza Hut**   1. Supervise and develop recipes as well as standarize product ensure quality 2. Establish Presentations technique and quality standards as price menu 3. Oversee special catering event and offer culinary demonstration Techniques 4. Train and manage kitchen supervison and sous chef/ coordinate culinary events, weddings, banquets, and corporate meetings 5. Executing food inventory, ordering, receiving, scheduling, managing, entire sanitation, and financials 6. I directly supervise culinary personal, responsible for new hiring, discpline, internships of staff, and performance reviews 7. In charge of two restaurants, food court , poolside bars, café , lounges, Pizza Hut Express, and Starbucks 8. Work alongside with Sous Chefs , Banquet Chef, kitchen managers, and Lead Chefs for a successful culinary staff 9. Coordinated and reached a $38-47 million of banquet operations per year | |
|  | 1999-2001 Sawgrass Marriott Golf Resort & Spa,Ponte Vedra Beach,Fl  \* 4 Diamond Property \*  Interstate Hotels & Resorts Corporation  **Senior Sous Chef - Café on the Green, St. Augustine Grille**   1. Implementing and creating menus 2. Organizing kitchens and staff 3. Set up schedules for 30 line cooks and chefs 4. Monitor daily sale, labor, and production 5. Attended meetings with Corp. Executive Chef 6. In charge of food order & cost for all 4 restaurants 7. Working with Sous Chefs, Banquet Chefs, Chefs de Cuisine 8. Leading high volume banquet operations of $83 Million with Sr. Executive Chef   1991-1999 Orlando International Airport Marriott Orlando, FL  Interstate Hotels & Resort Corporation  **Front Line Cook to Restaurant Chef - Murphy Chop House**  Daily Production for both restaurants  Create daily specials and menus for special clients  Set up schedule for line cooks  Monitor labor and daily sdale  Create Chef's Table menu as well as meetings with sous chef  In charge of food order for both restaurants  Supervising with sous chef high volume banquet operations/food revenue of $35-55 millions  1989-1991 Sheraton Resort at Biscayne Bay Miami, Florida  Interstate Hotels & Resorts Corporation  **Lead Line Cook**  Create daily specials  Inform chef of specials and food excess  Training cooks about production lines | |
| Education | | |
|  | 1985-1987 Vocational School of Manati, Puerto Rico -  A.A., Graphic Arts  1999 Technical Education Center of Osceola Kissimmee, Florida  - English |
| Training/Credits/INTERnSHIPS | | |
| Coaching and Counseling  Violence in the Workplace  Time Saver  Inten- relation  CPR  Food Handler Certification  SafeServ Certification  Harrassment and other inappropriate behavior  Foundations of Leadership  American Disability Act  Taskforce - Interstate Resorts & Hotel Corporation 1989-2002 as Sous & Executive Chef/ Opening Interstate properties around the nation as Sous & Executive Chef for their culinary management staff have been a part of $23,000- $110,000 in food revenue/banquets  **A**merican **C**ulinary **F**ederation- Member  Executive Chef Internship./ In training at Sawgrass Marriott Golf Resort & Spa- 4 Diamond Property  AWARDS/ RECOGNITIONS  Orlando Airport Marriott – Manager of the Quarter 1999 Restaurant Chef  Orlando Airport Marriott- Distinguished Front of House Chef 1996  DoubleTree Guest Suites at WDW- Director of the Quarter 2008 Executive Chef  Orlando Airport Marriott- ZAGAT –Rating Award 1999 for Murphy’s Chop House – Fine Dining  Sawgrass Marriott Golf & Spa Resort- 2001 Leadership & Merit for Sous Chef  Radisson World Gate Resort & Conference Center- 2005 Department of the Year | | |
| Interests   * Swimming & Playing Water Polo * Traveling * Attending state and local culinary events | | |
| Refrences  \*REFRENCES AVAILABLE UPON REQUEST\* | | |
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