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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 quality1. 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
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|  | 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 restaurantsCreate daily specials and menus for special clientsSet up schedule for line cooksMonitor labor and daily sdaleCreate Chef's Table menu as well as meetings with sous chefIn charge of food order for both restaurantsSupervising with sous chef high volume banquet operations/food revenue of $35-55 millions1989-1991 Sheraton Resort at Biscayne Bay Miami, Florida Interstate Hotels & Resorts Corporation**Lead Line Cook**Create daily specialsInform chef of specials and food excessTraining cooks about production lines  |
| Education |
|  | 1985-1987 Vocational School of Manati, Puerto Rico - A.A., Graphic Arts1999 Technical Education Center of Osceola Kissimmee, Florida- English |
| Training/Credits/INTERnSHIPS |
| Coaching and CounselingViolence in the WorkplaceTime SaverInten- relationCPRFood Handler CertificationSafeServ CertificationHarrassment and other inappropriate behaviorFoundations of LeadershipAmerican Disability ActTaskforce - 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- MemberExecutive Chef Internship./ In training at Sawgrass Marriott Golf Resort & Spa- 4 Diamond PropertyAWARDS/ RECOGNITIONS Orlando Airport Marriott – Manager of the Quarter 1999 Restaurant ChefOrlando Airport Marriott- Distinguished Front of House Chef 1996DoubleTree Guest Suites at WDW- Director of the Quarter 2008 Executive ChefOrlando Airport Marriott- ZAGAT –Rating Award 1999 for Murphy’s Chop House – Fine DiningSawgrass Marriott Golf & Spa Resort- 2001 Leadership & Merit for Sous ChefRadisson World Gate Resort & Conference Center- 2005 Department of the Year |
| Interests* Swimming & Playing Water Polo
* Traveling
* Attending state and local culinary events
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| Refrences\*REFRENCES AVAILABLE UPON REQUEST\* |
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