

Jacqueline Williams

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PROFESSIONAL PROFILE

A committed food services and culinary arts professional with 25 plus years comprehensive Experience seeking a position as personal chef is of challenges and opportunity.

CORE STRENGTHS

- Budget Management
- Product/Program Development
- Sanitation/Safety Adherence
- Rapport Building
- Goal Setting/Accomplishment
- Supervising/Training
- Inventory Control
- Trouble-Shooting
- Team Leadership
- Organizational Development

AREAS OF ACHIEVEMENT

- Prepared meals for King Herald of Norway during his visit to Minneapolis
- Featured in Star Tribune TASTE article on traditional Thanksgiving entrees
- Acknowledged in Bon Appetite Magazine
- Member of Women Who Really Cook
- Voted Best MN Soul Food Restaurant, 2005, 2006 by City Pages
- Neighborhood Development Corporation "Recipe for Business Success in 2005"
- Featured in multiple articles in the Pioneer Press and Star Tribune for Abundant Bistro
- Featured in Minneapolis/Saint Paul Magazine 2006
- Appeared on KARE 11 Morning program as Chef for Black History Month and Spring Grilling Event
- Featured in Minnesota Business Journal "Queen of Soul Food"

PROFESSIONAL EXPERIENCE

Abundant Catering, St. Paul, MN

March 2000–Present

Owner/Executive Chef

- Effectively manage a full service restaurant and catering company for off-site corporations, ethnic groups, parties, residential and events for up to 1500 people; do all types of food and menus, such as picnics, box lunches and executive affairs
- Plan events with clients adhering to their budgets
- Perform all aspects of position, such as product purchasing, menu development, sanitation, scheduling and training
- Develop standards and procedures, product training and openings for restaurants based on knowledge and experience
- Subcontract up to 30 staff

Rondo Coffee Café, St. Paul, MN

2006–2008

Owner

- Highly successful local café featuring coffee, drinks, bistro, deli; supervised 2 people

Eat Your Heart out Catering, St Paul, MN

1996–2000

Executive Chef

- Properly managed an upscale catering service that specialized in performing artist and backstage catering

Marriott Food Services, Augsburg College, Minneapolis, MN

8/1995–8/1996

Executive Chef

- Developed menus and recipes
- Hired, trained, scheduled, disciplined and terminated Production Associates
- Determined labor costs, food costs and purchasing for three divisions

Dayton Hudson Marshall Field, Minneapolis, MN

10/1993 – 8/1995

Catering Chef/Executive Chef

- Responsible for all preparation of food for corporate and private parties
- Promoted to Executive Chef
- Supervised 16 cooks and 45 wait staff

Café Solo/Capers, Minneapolis, MN

8/1991 – 7/1993

Executive Chef

- Responsible for start-up and existing restaurants.

EDUCATION

The Art Institute International, Minnesota

8/2008 to 6/2009

Bachelor of Science Culinary Management

- Leadership & Organizational Development
- Technology Strategies For the Hospitality Industry
- Food and Beverage Operation and Supervision/Career Development
- Quality Service Management and Training

Allegheny Community College, Pittsburgh, PA

Associate of Science Degree, Culinary Arts

Wheeler School of Business, Pittsburgh, PA

Hotel and Restaurant Management

AFFILIATIONS

- Member Research Chefs Association
- Certified professional Chef: American Culinary Federation
Marriott International Training & Management Program
- ServSafe Certification/Certified Food Handling Manager