

GARY R. ALSBERGE

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EXECUTIVE CHEF / CHEF / KITCHEN MANAGER

QUALIFICATIONS PROFILE

- ❑ Well-trained and experienced Executive Chef with outstanding career in food preparation as well as kitchen and banquet operations, combined with excellent supervisory, human relations and service skills
- ❑ Culinary innovator known for producing top-quality and creative products, contributing to revenue growth and simultaneously reducing food and labor cost
- ❑ Committed to creating memorable dining experience for all guests; ensure that the team delivers meals to meet customer needs and organizational requirements

RELATED EXPERIENCE

Executive Chef, Camelback Resort -Tannersville, PA 1988-2009

- Assumed full responsibility in maintaining labor and food cost, developing menus and recipes, negotiating with suppliers, placing orders online, performing major and minor equipment repair, bidding major supplies between seasons, as well as ensuring orderliness of stock room, refrigerators, freezers, and the entire kitchens
- Developed and established banquet business, generating repeat business from satisfied clients year after year for more than 15 years

Executive Chef, Vernon Valley/Great Gorge Ski Area -Vernon, NJ 1984-1988

- Oversaw food preparations in cafeteria and various outside facilities, along with execution of other responsibilities, such as organizing operations, ordering and monitoring inventory, as well as arranging employees' schedules

Executive Chef, Delta Queen Steamboat Company -Cincinnati, OH 1982-1984

- Started as Sous Chef and promoted to Executive Chef after six months, specializing in French, Cajun, and American cuisine; efficiently served 600 meals daily and held responsible for controlling budget and organizing employees' schedules

Chef, Suburban Golf Club -Union, NJ 1981-1982

- Coordinated overall operations of a private club specializing in continental cuisine serving 100 meals a day; developed menus, ordered supplies, managed costs, as well as administered catering for special parties for members

Sous Chef, Resorts International -Atlantic City, NJ 1979-1981

- Started as a Sous Chef for dinner, specializing in English Grill, serving 400 dinners daily; promoted to Chef position for lunch operations

Garde Manger, Playboy Resort and Country Club -McAfee, NJ 1977-1979

- Oversaw the preparation and decoration of cold food

AWARD

Award of Excellence for a Food Sanitation Plant (Delta Queen)

EDUCATION AND CERTIFICATION

Associate's Degree in Occupational Science, Culinary Institute of America -Hyde Park, NY
Serv-Safe Certification