

Tracey S. Stephenson

4920 south 315th pl
Auburn, Wa
98001
(253) 508-9352

PROFESSIONAL EXPERIENCE

Food Services of America

18430 East Valley Hiway Kent, Wa 98031 425-251-1456

Corporate Chef

In charge of developing menus for restaurants on new concepts, new ideas, and help on food costing. Demonstrating in front of a captive audience upwards to 30 people go to establishments to help with challenges they have with the back of the house and also do internal audits. Work directly with vendors and brokers on new products along with Q/A to look at quality issues..

2/05-Present

Tacoma Country and Golf Club

13204 Country Club Drive, Lakewood ,Wa 98498

5/99 - 2/05

Executive Chef

In charge of all kitchen staff, hiring and firing. Developing menus for member functions and wine maker dinners. Developed dinner and grill menus abling to make profit in food and beverage. Costing all menus, consolidated all purveyors into one to cut down on all costs of goods. Cooking classes for members every 3 months.

TIR-NA-NOG (Ram Corporation)

801 First Avenue, Seattle, WA 98101 (206) 264 - 2700

Regional Chef

12/98 -5/99

Opened and developed the Irish concept restaurant: selected the kitchen equipment, hired kitchen staff of twenty, created the menu, and is involved in the future development of seven more TIR-NA-NOG restaurants to be opened in the next two years. Future Gross income of the restaurant is 4.0 million a year.

RAM Bighorn Brewery (Ram Corporation)

4730 University Village, Seattle, WA 98115 (206) 525 - 3565

Regional Chef

09/98 - 12/98

Opened restaurant in new building, hired kitchen staff of thirty, and trained chef on corporate policies. Gross income of the restaurant is 8 million a year.

Lakewood Chophouse (Ram Corporation)

99010 Lakewood, WA 98499

Executive Chef

1/97 - 8/98

Executive Chef of a cooperate run restaurant. Ran weekly specials. In charge of three Sous Chefs and kitchen staff of fifteen. Maintained labor cost at 18%, food cost at 30%. Gross income of the restaurant is 2.5 million a year.

Julia's Uptown

419 Denny Way, Seattle, WA 98107 (206) 443-0658

Executive Chef

8/94 - 1/97

Opened a new restaurant, remodeled the existing kitchen and hired a kitchen staff of ten. Created a breakfast, lunch, and dinner menu. Managed two restaurants, Julia's Uptown and Julia's Park Place, while maintaining food quality. Weekly revenue is \$16,000. Food cost average is 29%. Labor cost 32%.

Julia's Park Place

1021 Ballard Ave N.W. Seattle, WA 98103 (206) 783-2903

Executive Chef

8/94 - 1/97

Created specials for breakfast, lunch, and dinner. Managed a staff of seven. Created health conscious, low fat items to please the clientele. Maintained food and labor cost and developed cost effective menus. Ordered all produce and grocery for the restaurant. Made all dessert and breakfast pastries. Made all soups and sauces by stock reductions. Weekly revenue is \$18,000. Food cost average is 29%. Labor cost 24%.

Occupational Skills Center

Highline School District Commercial Foods Program

18018 8th South, Seattle, WA (206) 433-2274

Assistant Teacher

9/91- Present

Trained High school students in Culinary Arts. Created menus for the restaurant and taught necessary skills related to all aspects of the Hospitality Industry. Supervised and expedited the cooking aspect of the restaurant. Managed 50 students each class.

Bon Marche Cooking School

11/95 - Present

Guest Chef

Guest chef at the Five Star Cooking School every other month. Teached different ethnic dishes in an open kitchen to a group of 25 to 30 people.

Sunset Club

1021 University Street, Seattle, WA 98101 (206) 624-2545

Executive Sous Chef

6/93 - 8/94

Developed innovative lunch, dinner, and banquet specials. Managed kitchen crew. Created French style cooking, such as: terrines, consommés, galantines, sausages, and fresh stocks. Worked with Executive Chef to form new ideas for management and menu development. Involved in food costing, inventory, staff training and management of the kitchen crew. Banquets range from 30 to 350 people. Food cost 32%, labor cost 35%.

Rosellini and McHugh's Nine-Ten Restaurant

910 2nd Ave., Seattle, WA (206) 292-0910

CHEF

3/90 - 5/93

Responsible for dinner specials, management of the broiler cook, pantry cook and all kitchen help. Duties included ordering food stock, inventory, maintaining food costs, and waste management. Catered large parties. Developed new menus. Weekly revenue \$20,000. Food cost 31%, labor cost 33%.

Hyatt Hotel

900 Bellevue Way, Bellevue, WA (206) 462-1234

LEAD LINE COOK**1/89 - 3/90**

Food and labor costing. Maintained extensive fresh seafood menu for a high volume operation. Responsible for training and line supervision. Implemented and maintained extensive quality control program. Food cost 29%, labor cost 32%.

Gracies on Broadway

235 Broadway East, Seattle, WA (206) 725-8501

SOUS CHEF**2/88 - 12/88**

Hired and trained of kitchen personal with line supervision. Maintained food and labor budget. Did menu development created and prepared daily specials, soups and sauces. Did meat cutting. Responsible for all banquet functions.

Space Needle

Seattle Center, Seattle, WA (206) 443-9700 or 443 2100

BANQUET CHEF**6/86 - 2/88**

Worked with members and outside groups on custom menus for banquets of 20 to 450 people. Overseeing all banquets. Sustained multi-outlet fine dining facility. Responsible for organizing and supervising final products of banquets including the main courses, soups and sauces, and carving the meat.

Space Needle

Seattle Center, Seattle, WA (206) 443-9700 or 443 2100

APPRENTICE**4/84 - 6/86**

Educated in a variety of different stations including: Butcher, es sauce', pantry, broiler, Space Needle lead saute, garden marge station, Emerald Suite lead and pastries.

EDUCATION**Seattle Central Community College****1985 - 1988**

Completed three year course in an apprenticeship for Culinary Arts under the guidance of Chef Joseph Sirr, renowned Chef.

Occupational Skills Center**1982 - 1984**

Completed Commercial Foods course in the field of preparing and serving quality cuisine under the guidance of Chef Darrell Anderson.

Bates college

Graduated with C.E.C. credentials

2003**References:****Jamie Belisle**

Chef at Tacoma Country and Golf
(253) 777 - 2186

Paul Nuss
Food Service of America
Sales Associate
206-992-1220

Eva Sutherland
Solutions Director Food Service of America
253-678-4347

Nancy Lambert
Director of Healthcare
Food Service of America
253-241-6376

Maggie McGee
Colleague
206-377-9818