

# Jeffrey D. Freele

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## Executive Chef and Manager

Innovative culinary expert and manager with more than fifteen years' success contributing to the success and operational efficiency of wide range of restaurants and resorts. Designed and prepared diverse meals taking into account freshness, quality, and needs of guests. Possess proficiency in cooking techniques from around the world complemented by talent for incorporating unique ingredients and styles. Solid record leading, training, developing, and fostering dedicated teams focused on quality, presentation, cost containment, and safety.

### ***Proven expertise in:***

- Creative Menu Development
  - Specialty Cuisine and Presentation
  - World Class Guest Relations
  - Purchasing and Inventory Control
  - High Quality Hospitality Management
  - Cost Containment and Reduction
  - Food and Kitchen Safety
  - Staff Leadership and Training
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## EDUCATION AND CERTIFICATION

**Red Seal Chef**

**Member of the American Culinary Federation**

**Online Hospitality Management Certificate Program**

Harvard Business School

**Advanced Professional Development:** Health & Safety, Human Resources, WHMIS, Legislative Requirement, Workplace Violence, Workplace Inspection

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## PROFESSIONAL EXPERIENCE

Athabasca Catering Limited

**Lodge Manager**, 2016 to Present

Lead top performing culinary team including four Chefs, four Cooks, two Bakers, two servers, and related hospitality team of six housekeepers, camp administrators, and health & safety experts for two camps that encompassed 230 executive rooms and a dining area.

### ***Key Contributions:***

- Design and engineered menu, planning for innovation and based on guest ordering trends while also keeping costs as low as possible.
- Trained all camp facility staff to not only meet expectations for dining performance but also to continuously maintain high KPIs.

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- Reduced food costs and improved health & safety by focusing employee attention to these areas and mentoring them toward better compliance.

Domco Food Services

**General Manager, 2014 to 2016**

Led upper tier team for 2 campsites with 700 rooms and two dining areas, drawing annual revenue of \$12 million. Ensured food product and guest service met and exceeded expectations from both company and customer.

***Key Contributions:***

- Spearheaded kitchen structure and accommodation process, finding most efficient approaches to working with 500,000 flight IT program that booked guests, reducing labor costs.
- Designed staffing plan which included training and recruitment focused on achieving operations, health & safety, and financial goals.
- Lowered costs by negotiating deal with client to cover costs of all paper products, saving \$70,000, in exchange for two theme nights per month, which had additional benefit of boosting camp morale.
- Guided budget process, both submitting proposals and making changes as necessary to adjust to changing business landscape.
- Oversaw all site operations, coordinating efforts across disciplines to ensure world class service for all guests.

Compass Group Canada

**Executive Chef, 2010 to 2012**

**General Manager, 2012 to 2014**

Managed campsite operations for one of six distinct camps with responsibility over 25 staff members in diverse jobs.

***Key Contribution:***

- Evaluated employee performance, coaching as necessary to ensure full understanding of policies and procedures as well as bring staff to full potential.
- Oversaw budget purchasing, inventory, food log maintenance, and food cost in order to bring camp's dining and hospitality divisions within food and labour budget.
- Collaborated with clients to address particular questions and forge stronger partnerships that resulted in long-lasting professional relationships.

**Additional Positions**

Chef de Cuisine, Blind Channel Resort

Head Chef, Caffè de Medici

Executive Sous-Chef, Aqua Riva

Sous-Chef, Langara Island Lodge

Chef de Partie / Grillardin, Le Crocodile

Chef de Partie / Garde Manager, Bacchus Room