

PATRICK BURNS RAFFERTY
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CAREER OBJECTIVE

Culinary Professional of 30 years looking to work in a pristine and dynamic environment where I may create high quality, innovative dishes utilizing Thomas Keller standards of excellence.

PROFESSIONAL MATRIX:

Leadership Skills	Enjoy motivating others to work efficiently and thrive in high pressure environments serving a diverse volume of clientele
Organizational Skills	Expert in maintaining low overhead without compromising quality
Professional Skills	Trained by a graduate of Parisian Le Cordon Bleu Refined culinary and management expertise as sous chef at Thomas Keller's Bouchon
Technical Skills	Acute attention to detail in all phases of food preparation and execution

EDUCATION:

Central Piedmont

A.S. Culinary Arts – GPA 3.5/4.0

Charlotte, NC

Completed, 1999

WORK EXPERIENCE:

05-2023-CURRENT **SAGE & SALT RESTAURANT GROUP**

WINSTON SALEM, NC

CONSULTING & EXECUTIVE CHEF OF RESTAURANT GROUP & PARTNER

- Strategically designs kitchen layouts & oversees project till completion, ensuring functionality and workflow.
- Constructs menu for every restaurant under the business' umbrella
- Hand picks the most qualified chefs and trains staff to work at a high level.
- Fosters partnerships with the best purveyors, buying only the highest quality of ingredients
- Posses strong financial acumen & management

08-2019-CURRENT **DAMASCUS CULINARY CONCEPTS**

WINSTON SALEM, NC

EXECUTIVE CHEF

- Consistently books parties by developing custom menus based on client's budget and culinary expectations.
- Determines cost of recipes and menus for banquets and private dining events.
- Responsible for food ordering and opens accounts with top food purveyors, local farms, and business.
- Manages and oversees all food production to ensure finest quality and efficient labor costs.

2/01-11/31/2019 **CAREPODS**

WINSTON SALEM, NC

EXECUTIVE CHEF

- Developed the meal program for start-up company Carepods.
- Attended promotional marketing events & business meetings with prospective consumers.
- Communicated actively with CEO to ensure customer satisfaction.

12/12-07/19 **MILLENNIUM CENTER INC**

WINSTON SALEM, NC

EXECUTIVE CHEF

- Managed & Operated Millennium Catering & Local 27101 restaurant simultaneously.
- Food cost percentage at 26% with catering and restaurant combined.
- Won accolades "best of weddings" six years in a row from the knot and wedding wire.
- Participated in local food festivals and competitions; Texas Pete Food Festival, won Mac and Cheese Competition 2 years in a row & Girls Scout Fundraiser Best of Dessert

09/09-09/12 **BOUCHON BEVERLY HILLS**

BEVERLY HILLS, CA

Sous Chef

- Part of Thomas Keller's 2009 opening team for Bouchon Beverly Hills restaurant
- Supervised team of 40 chefs in a busy 10,000 square foot kitchen
- Managed service on the hot line/garde manager; managed commis kitchen/food ordering and preparation
- Catered celebrity events at homes of Hollywood moguls, at Malibu wineries and for the Grammys
- Met and coordinated daily with front of house staff and general manager.
- Managed kitchen staff performance and schedules, providing hands-on instructions and oversight.
- Assisted chef de cuisine with menu planning, budgeting, and logistics for off-site and on-site special events.
- Created daily menus exclusively for a local celebrity with dietary restrictions.

- Proposed and implemented improvements to Bar Bouchon's kitchen, menu, service staff and marketing to expand the customer base and increase sales.

05/08-08/09	CHARLOTTE COUNTRY CLUB A la Carte/Banquet Chef <ul style="list-style-type: none"> ▪ Supervised team of 15 cooks and chefs ▪ Created specials, manage food preparation and line service as well as employee meal for 100. ▪ Daily incorporation of diverse products; utilizing strong work ethic and positive management style. 	Charlotte, NC
11/06 & 5/08	PEWTER ROSE Chef de Cuisine <ul style="list-style-type: none"> ▪ Supervised Daily operations of 200 seat fine dining restaurant. ▪ Reduced operating Food Cost from 48% to 32% ▪ Scheduled employees, evaluated and educated staff, ordered products, and created operating schedules. ▪ Established relationships with local farmers still in use by the restaurant. 	Charlotte, NC
7/05-11/06	LULU Sous Chef <ul style="list-style-type: none"> ▪ Boucher for 50 seat French style bistro ▪ Supervised 2 cook line for 150 covers nightly. 	Charlotte, NC
4/03-6/05	TABLE ONE Executive Chef <ul style="list-style-type: none"> ▪ Opened and operated 180 seat restaurants. ▪ Planned, advertised, and oversaw special events held on site. ▪ Designed seasonal menus to incorporate local fresh seafood. 	Oak Island, NC
03/02-03/03	Duffers Chef de Cuisine/Owner <ul style="list-style-type: none"> ▪ Redesigned entire operation including menu, ambience, and staff. ▪ Supervised events for up to 300 guests; specializing on low country cuisine. 	Oak Island Golf Club Oak Island, NC
4/01-6/02	CAMEL CITY CAFÉ Executive Chef <ul style="list-style-type: none"> ▪ Managed 7 person staff of 50 seat wine bar and restaurant. ▪ Created Pairing menus to complement a selection of wine for monthly wine dinners. 	Winston-Salem, NC
06/99-04/01	59 Society Sous Chef <ul style="list-style-type: none"> ▪ Supervised hot line for high volume A la Carte (up to 600 covers) ▪ Prepared all food from scratch, using classic methods of preparation. ▪ Learned directly under Executive Chef; Graduate of Le Cordon Bleu, bolstering my passion for fine dining. 	Winston-Salem, NC

Awards, Achievements, and Certifications:

- Servsafe Certification
- Won Awards from Wedding Wire and The Knots Best of Weddings for 6 years in a row.
- Winner of Mac and Cheese Competition – 2017 & 2018. Judged by public, 1500 attendees at event.
- Winner of Girl Scout Cookie Dessert Competition - 2016.
- Catered NC Fine Wines Awards Gala three years in a row. 250 people six course tasting menu with wine pairings.
- Catered Maya Angelo's Birthday Celebration hosted by Oprah Winfrey, 3 courses, 180 people - 2013.