

DOUWEI EDEMA

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EXECUTIVE CHEF – FOOD & BEVERAGE, HOSPITALITY

HIGH-END CATERING & MULTIPLE A' LA CARTE | STRATEGIC PLANNING | LEADERSHIP | OPERATIONAL EXCELLENCE | QUALITY CONTROL

Seasoned executive chef with more than 20 years of demonstrated success planning and directing the operations of large restaurants, events, and banquets driving top-class performance metrics and revenue growth. Reputable for enhancing productivity, guest satisfaction, and profitability by initiating robust strategies, establishing highly innovative menus, training teams, and optimizing service delivery levels. Highly effective at controlling labor and food costs with employee turnover rates below industry standards. Respected leader and problem solver with a recognized ability to hire, lead, train and motivate highly skilled teams to deliver the highest standards of quality and operational excellence. Broad global exposure with working experience across Europe and the USA.

AREAS OF EXPERTISE

- Restaurant/Hotel Management
- Events/Banquets/Weddings
- Food & Beverage Operations
- Front & Back of House Management
- Purchasing & Inventory Control
- Budget & Resources Management
- Team Training & Development
- Cost Estimation, Food & Labor
- Creative Menu Planning & Pricing
- Food Safety Compliance
- Regulatory & Policy Compliance
- Workflow Planning, Execution

NOTABLE EXPERIENCE

- Successfully catered events for Maison van den Boer, including TEFAF (the largest worldwide fine arts fair), KLM Open (golf), Jumping Horse Indoor/outdoor events, Ordina/UNICEF Open (Tennis).
- Organized stadium catering for skyboxes and VIP lounges at 4 large stadiums as well as Airline catering in Hoofddorp Amsterdam.
- Planned and managed large catering events in Monte Carlo, Monaco, and Lausanne, Switzerland from inception to execution.
- Leveraged strong strategic and business acumen planning and directing all F&B operations, maximizing revenue while minimizing food cost services up to 53% with a proven 23% average of total F&B.
- Drove cost-efficiency and productivity in operations through new concepts and menu creations, cost projection, procurement, team leadership, quality control, and inventory management.
- Led the sourcing of potential vendors ensuring competitive pricing in line with company requirements. Controlled all catering food costs through effective negotiation.
- Author of card recipes for supermarket chains. Experienced hosting 63 live TV cooking shows, Celebrity and Royalty Chef.
- Led all F&B operations, events, and banquets including food service for weddings, golf tournaments, and member events.

PROFESSIONAL EXPERIENCE

NASKILA

Livingston, TX

Executive Chef

Aug 2018

Spearheaded 109 F&B staff to manage a \$6.5M Steak house/chop house burger restaurant and 2 other food outlets, including staffing, operations, inventory, menu planning, operating expenses, and pricing.

- Hired and developed a team of highly skilled front and back of the house staff through effective training and mentorship and performance management while overseeing all related culinary activity.
- Slashed inventory and food costs through well-organized food, ingredient, and supply stock, cost-effective menus, and efficient vendor ordering.
- Estimated food consumption and requisitioned food, selected and developed recipes, standardized production recipes for consistent quality and established presentation technique.
- Oversaw sanitation and safety processes ensuring compliance with regulatory and restaurant policies and procedures.

SHREVEPORT CONVENTION CENTER AND MUNICIPAL AUDITORIUM

Shreveport, LA

Executive Chef Feb

2017 – Aug 2018

Oversaw all business operations for Banquets, weddings, events, and concession stands including buffets for up to 8000 guests, maximum plated lunches, and dinners for up to 7500 guests.

- Enforced and monitored compliance in preparation of menu items and customer special requests.
- Conducted accurate forecasting and estimation of food consumption and requisitioned food while selecting and developing recipes, standardizing production recipes for consistent quality and establishing presentation technique.
- Managed food, ingredient, and supply stock inventory to prepare and plan vendor orders.
- Drove the guest experience through the smooth running of operations, seamless service delivery, and guest satisfaction.

MAGNOLIA HOTELS

Dallas, TX

Executive Chef

Apr 2015 – Feb 2017

Headed linework processes to ensure consistency in quality, quantity, and presentation while overseeing and controlling overhead and production costs with full responsibility for P&L.

- Developed creative menus, reduced food costs and ensured quality, sanitation and safety compliance.
- Trained and managed kitchen personnel and supervised all related culinary activity in Restaurant for breakfast, lunch, dinner, room service, banquets, and an avg. of 55 weddings a year.

NORTHWOOD COUNTRY CLUB

Dallas, TX

Executive Catering & Banquet Chef

Aug 2013 – Apr 2015

Planned and organized all catering and banquet events including developing menus, managing food costs, quality, safety processes, as well as food, ingredient, and supply stock inventory.

- Designed highly innovative menus for catering and banquets ensuring excellent food quality and customer satisfaction.

STEPHEN PYLES CATERING

Dallas, TX

Catering Sous Chef

Jan 2013 – Aug 2013

Maximized guest satisfaction and team productivity, developed full, tasting, and special events menus with executive chef, and coordinated supervisory responsibilities in accordance with company policies.

PRIOR EXPERIENCE

CATERING & FREELANCE CHEF AGENCY – BRUNSSUM, THE NETHERLANDS | OWNER/CHEF-FOR-RENT/EXECUTIVE CHEF **JAN 2006 – AUG 2012**

NATO BASE NORTHERN HEADQUARTERS EUROPE – BRUNSSUM, THE NETHERLANDS | EXECUTIVE CHEF **2004 – 2006**

- Successfully managed multiple food outlets for a total of 8000 military personnel from 28 delegations.

EDUCATION AND CREDENTIALS

Master of Arts, Classic French Cuisine – Karl Van Erven Private School – Thorn, The Netherlands

Certified in HACCP (Hazard Analysis and Critical Control Points) program

International Culinary Teaching Degree (Graduated Chef First Class with honors due to consistent highest scores)

Managers Serve Safe (expires 2022) | **HR training in Sexual Harassment, Write-Ups, Cautioning, Hostile Work Environment**

Trained as Culinary Chef Sales Professional Poultry & Game – HANOS culinary food supplier in the Netherlands

AWARDS

Manager of The Month | Manager of the Year | Best F&B Department of the Year (Magnolia Hotels) | Best Banquet & Events of the Year (Magnolia Hotels)