



Edward S. Gutierrez

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I am looking for a place where I can continue to grow and call my home for the next 10 years. I wish to attempt to certify at the Master Chef certification level through the ACF.

Continuing to stay involved in the community is a major part of my growth from volunteering in leadership positions in various organizations, mentoring others as well as creating concepts for the community.

Ideally the company would see this as beneficial to the company as a part of community outreach and not something that I do on my free time.

Skills Summary

Very well-rounded chef from expertise gathered over the past 16 years traveling the world and being in the industry.

- **Artisan bread maker**

All breads -sourdough, enriched, laminated, sweet and high gluten breads

- **Chocolate and Sugar**

Candies hard and soft, caramels and decorations , basic sculptures and shaping.

- **Butchering**

A wide range of proteins. I am an expert in fabricating poultry. I can fabricate halibut, salmon and anything smaller than that. I can butcher a whole pig goat and lamb and all the cuts from them. Tenderloin expert and all sub primal cuts from beef.

- **Pastry**

I can make everything, cookies, cakes, tarts, pies, muffins and all types of frostings and icings. I can make all types of fillings, custards, mousses and sauces from scratch.

- **Savory**

Extremely proficient in all aspects of this culinary aspect. I can make any sauce and perform any cooking technique.

- **Management**

Onboarding, training and mentoring employees. Very diligent in enforcing the food code. Computer literate, proficient in all Microsoft programs. Able to understand and break down P&Ls. This is the true skill set in being a leader.

Awards, Acknowledges and Certifications

- ***Certified Executive Chef | American Culinary Federation***

Met the national knowledge and skill standards to become C.E.C. Over 150 continued education hours in various fields. 1 of 2800 chefs in America it the certification.

- ***Bronze Medal | Ben E. Keith Food show***

Bronze medal from the American Culinary Federation in an ACF-sanctioned culinary competition

- ***Educator of the Year | ACF/TCA, Fort Worth Chapter***

Recognized by the ACF/TCA for being the educator of the year for the work done at the Culinary School of Fort Worth.

- ***Keeping Texas Beautiful Award | Tarrant Area Food Bank***

Recognized for implementing environment friendly compost system and teaming up with the food bank

- ***Servesafe | Instructor/Proctor***

I can teach the required course as well as administer the test on paper or digitally. I have taught and administered over 150 exams.

- ***Servesafe | Manager***

Required certification to run a kitchen

- ***Servesafe | Allergen***

Basic course on how to handle and prepare food for customers with allergies

- ***American Culinary Federation | Evaluator***

I just need to observe one more practical exam to get the certification.

Education

High School Diploma | 2005

I was in the Culinary Arts program in high school and started my internship in The Renaissance Worthington Hotel.

Experience

817 Pizza

Opening Executive Chef | October 2020- Jan 2021

Created and implemented all the systems need to run the operation.

Hired and trained a full staff to execute serve without me/manager.

Set up purveyor and order guides.

Work the kitchen for the first 2 months of being open to ensure effectiveness.

Created custom excel sheets to aid in food costing and other business decisions.

Culinary School of Fort Worth

Culinary Instructor | Nov 2016- Sep 2020

I was the kitchen manager as well as an instructor for the first 2 years.

First kitchen manager to quantify the cost of classes and projections

First kitchen manager to introduce a smart excel program to aid in the inventory pulling system

My systems brought down overall cost by 26% while having 100% product readiness

Taught and graduated over 300 students

Tarrant Area Food Bank-Culinary Program

Volunteer Instructor | Nov 2016- Mar 2020

Volunteer time to instruct the kitchen ran by the Tarrant Area Food Bank

I do a wide variety of classes from costing to chicken fabrication

Trophy Ranch

Executive Chef | Oct 2015- Feb 2017

Menu development

Hired and trained kitchen staff

Menu development

Designed kitchen layout

Created opening and closing tasks

Inventory, purchasing, pricing sheets

Helped get the kitchen started and off the ground

The Bearded Lady

Executive Chef | Apr 2015- Oct 2015

Bread, pastas made from 100% scratch kitchen

Average 60-80 covers daily

Developed menu

In charge of scheduling, ordering and insuring food quality

All protein production

Increased profits

Wild Mushroom Steak House

Executive Chef | Dec 2015- Mar 2016

Bread, pastry and pastas all made in house in 100% scratch kitchen

40-60 covers daily

All protein production: duck, sea bass, salmon, etc.

Ordering and inventory

McCuskers Bistro and Lounge

Executive Chef | Aug 2015- Dec 2015

Inventory and ordering

Bread, pastries, pastas made from 100% scratch kitchen

40-60 covers daily

Menu development, oversaw all prep and worked line

Insured food quality

Fort Worth Boat Club

Sous Chef | Jan 2015- Aug 2015

Inventory

Bread production from scratch

All pastries from scratch

Meat and fish fabrication, and all vegetable prep


Small banquets, 80 covers a day

Make all stocks from scratch

Next Fire Side Bistro

Sous Chef | Jan 2015- Aug 2015

In charge of inventory and production



Prep, meat and fish fabrication, all vegetable cutting
Open and close making pizza dough and pastries
Seating 130 a day

Copper Creek

Sous Chef | Feb 2014- Jan 2015

Inventory and assisted ordering and organizing truck deliveries
Main butcher, meat fabrication and fish fabrication
Grilled all steaks to order and temperature