

Director of Culinary Services



PHILIPPE AUDAX

Loveland, OH

Job Preferences:

Desired job title:	Director of Culinary Services
Desired occupation:	Hospitality Food Service
Employment type:	Full time
Career status:	Active job seeker
Available to start:	03/2021

Education:

09/1983 – 06/1986	Technical Vocation Highschool "Culinary Arts"; Brevet de Technicien Hotelier - "B.T.H Cuisine & Restaurant"
09/1980 – 06/1983	Brevet Des Colleges - "B.E.P.C" College Jules Ferry-Paris, France French-trained Executive Chef; Bachelor's in Culinary Arts, Bachelor

Work Experience:

06/2009 – Present	Food Service Director/Executive Chef Aramark at Thomas More College Food Service, Director, Executive Chef, Executive * Retention of the contract with the TM College * Food, labor and profitability results consistent with targets and annual budgets * Successful completion of start-up opening venues and concepts * Responsible for day to day operations and client relations for the account, budgeting, P&L, marketing, sales and promotions, catering The White House The White House
08/2003 – 06/2009	District Executive Chef

Aramark at University of Cincinnati
Executive Chef, Executive

Leaded the culinary team in high volume (18K daily meals, 22 locations), complex, multi-unit foodservice operations including 3 Award-winning Residential restaurants, 9 retail locations, full service restaurant, branded concepts and full-service Catering department. Responsible for all food production including menu planning, purchasing, waste management, food and labor costs, safety & sanitation while efficiently leading and developing a team of 80+ culinary associates and Executive Chefs.

- * Responsible for menus for all outlets on & outside campus.
- * Training and implementation of Aramark standard of operations
- * Successful opening of new outlets on campus

04/2001 – 08/2003

Executive Chef

Five Seasons Country Club
Executive Chef, Executive

- * Designed, implemented menus for high end club
- * Hired & trained the culinary team
- * Open new facility for Corporex

09/1999 – 04/2001

Executive Chef

Holiday Inn Eastgate
Executive Chef, Executive

- * Responsible for a staff of 15
- * In charge of purchasing, payroll, inventory, scheduling, disciplinary actions, health inspections Property managed by Winegardner & Hammons, Inc.

11/1996 – 09/1999

Chef de Cuisine

The Bluefin Grill

- * Opened a brand new seafood restaurant concept for Interstate Hotels
- * Responsible for menu development and managing a staff of 12.
- * In charge of cost control, hiring & training, sales & marketing

04/1994 – 11/1996

Executive Chef/Chef de Cuisine

Riverview Revolving Restaurant at Quality Inn
Executive Chef, Executive

- * Responsible for food operations for the Riverview room
- * Hiring, training & scheduling of a staff of 10
- * Double time winner for Taste of Cincinnati (1994, 1995 & 1996)

02/1993 – 04/1994

Executive Chef

King Cole Restaurant
Executive Chef, Executive

- * Responsible for a 4 stars fine dining French restaurant as well as 2 bank cafeteria, a gourmet deli, a bar & grille and 5 executive dining rooms for Bank One
- * Supervised banquets & catering for private parties up to 400 people. Organized the 1993

03/1989 – 12/1992

Executive Sous-Chef

Dayton Art Ball. Princess Hotel
Executive

* Responsible for food production and service for an upscale dining room within the hotel, The Tiara room.

* Assist with the re-opening of the Princess Hotel in the Bahamas

Various Apprentices and Internships within world-renown establishments in France and US



Language Skills:

Native:



French, English

Basic:



German



Skills:

n/a:

Passionate, quality-committed