BRANDON ENGEL

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|  | **Executive Chef/Director** |  |
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Creative and quality-focused professional with 25+ years’ experience in managing culinary operations, developing menus, and preparing delicious dishes influenced by culturally diverse regions. Expert in capturing business requirements, developing action plans, implementing improved processes, allocating resources, and managing smooth execution of business operations. Results-oriented individual with ability to develop and direct multicultural, diverse ages and cross-functional teams. Resourceful leader, committed to creating a motivational environment and inspiring team, with an open communication culture. Adept at setting clear expectations, team goals, delegating tasks, monitoring team performance, and providing coaching to catapult performance. Excellent problem solver with strong communication, interpersonal, and decision-making skills resulting in the capability to strike a relationship quickly, earning trust, respect and support with team members, top management, other departments, and vendors. Below you will see some of the accolades I have been a part of. You will notice that many of them are not just food related but related to the whole dining experience as I was able to support and manage FOH team members as well.

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| * Budgeting / Forecasting * Operations Management Support * P&L Management / Cost Control * Responsive to Change | * Team Building & Leadership * Food Safety & Storage * Quality Compliance * Relationships | * Menu Development / Recipes * Staff Training & Development * Customer Service Management * Communication |

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|  | **Career Experience** |  |
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**National Jewish Health**, Denver, Co. 2008 – 2020

**Production Manager / Executive Chef**

Managed food ordering and production operations for the cafeteria, patients, tray-line, K-8 students, and number of events with up to 800 people. Developed and implemented creative menus, followed recipes, set cost and pricing for meals, and presented dishes and desserts in an attractive manner. Conducted daily performance evaluation of employees to increase motivation and optimize staff retention. Increased food quality, choices, and options. Played an instrumental role in implementing grab n go’s, daily vegetarian items, and gluten-free meals. Maintained “like new facilities” by preparing daily and weekly checklists. Scheduled repair and maintenance activities for promoting safe and productive working environment.

* Spearheaded the management of overall financial functions, while managing food and labor costs, ordering kitchen materials, and negotiating with vendors.
* Managed kitchen crew, assessed performance, evaluated training needs, and conducted training sessions to improve productivity and efficiency.
* Enhanced sense of accountability of employees and induced hardworking skills in each individual to achieve daily targets and ensure a motivational environment and smooth workflow of operations
* Slashed labor costs by 30% through enhancing performance and productivity.
* Decreased and maintained staff turnover rate by minimum of six years as compared to three years by enhancing motivation and promoting friendly working environment.
* Helped staff members throughout the career progression and promoted three staff members to the upper positions in the last year alone.
* Reduced food costs by two points by obtaining discounts and rebates and initiating proper ordering and inventory practices.

**Market Central**, Denver, Co. 2006 – 2008

**Executive Chef /Owner**

Developed business plan, negotiated funding, and all other aspects of opening a new grocery store/coffee shop and catering business. Over saw and managed build out, set-up, staffing, and production.

**The Capital Grille,** Denver, Co. 2004 – 2006

**Executive Chef**

Managed all kitchen aspects in one of Denver’s most respected and demanding steak houses. Developed and maintained wonderful relationships with FOH crew, ensuring guests experienced were above and beyond expectations.

* Training and Test Chef for company.
* Earned an average of 96% score on “Secret Shopper” by overseeing and enhancing food quality and creating attractive menus.
* Averaged 98% on all Ecosure inspections

***Additional experience as Test, Training and Supporting Executive Chef at PALOMINO, Denver, Co.***

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|  | **References** |  |

## ***Shiva Shinti-Maxey*** Executive Assistant to Dr. Salem President of National Jewish Health 720.261.1957

## ***Jennifer Bourassa*** Sr. Ex. Assistant to CFO & Supervisor, ADM Finance at National Jewish Health 303.884.5783

***Traci McCullough*** MS, RD, Healthcare Business Development with Shamrock Foods 303.775.7379

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|  | **Accolades** |  |
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**U.S.D.A. Gold Medal for school menu design and nutrition**

**Best Steak in Denver**

**Best Seafood in a Steak House**

**Best Dessert**

**Best Pre-Theatre Dinner**

**Best Power Lunch**

**Best Dinner for a First Date**

**First place in a National Pizza Contest in Chicago**

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|  | **Education** |  |
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**St. John’s College, Santa Fe N.M.**