**Michael Upton**

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**OBJECTIVE**

*To acquire a challenging leadership**position where my past achievements, experience and strong capabilities will be fully-utilized with potential for advancement.*

**SUMMARY OF QUALIFICATIONS**

Over 20 years of Food Service & Kitchen Experience. Experienced in specialized areas of:

\* FMS \* Inventory Management

\* TMC \* Cleanliness & Sanitation

\* HACCP \* Culinary & Preservice Meetings

\* Employee Satisfaction

\* Compliance with **ECO Sure** & **ACHA**

* Effective interpersonal, organizational and problem-solving skills
* Demonstrated organization, research and analytical / problem-solving skills
* Record of achieving substantial decreases in food costs
* Experience in a Rehab, Long term Care & Acute Hospital environment

**PROFESSIONAL EXPERIENCE**

SODEXO, Inc. Asbury Place Maryville, TN. November 2016 – Present

*Executive Chef*

■ Oversee daily operations at Health Center, Assisted Living, and Bistro kitchens.

■ Built and maintained new ordering system for multiple locations.

■ Maintain physical and food safety to ensure HACCP compliance.

■ Plan and execute menus for special events.

■ Helped increase resident satisfaction due to Household model food service.

■ Maintain ordering system for multimillion dollar account.

■ Maintain monthly HACCP records to ensure food and physical safety.

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**SODEXO, Inc. Jupiter Medical Center May 2015 – November 2016**

***Food Production Manager***

* Oversee AYR program for Acute Care & Rehabilitation Facility focusing on quality presentation
* Handle physician dining room food focusing on 5 star quality
* Client Satisfaction increase 360 degrees with hotel style service with emphasis on quality & customer service
* Increase in patent satisfaction from the 12th percentile to **93rd**
* Employee reward & recognition program which correlated to improved employee satisfaction by **24%** prior to Sodexo
* Maintain ordering system for **$9.5 million** dollar account to include accurate purchasing compliance of **99%**
* Reduction of overall spend by **$500k** with utilization of **FMS** for recipes and ordering
* Inventory management weekly to ensure accurate food spend
* Utilization of national retail menu standards
* Part of a high end team that handles **$500k** in catering annually
* Maintain accurate **HACCP** records monthly to ensure physical & food safety is upheld
* Complete food & physical safety audits monthly
* Development of food service team to allow for promotional opportunities as they arise

**Behavioral Health of Palm Beaches – Lake Worth, FL *May 2014* - May 2015**

***Kitchen Manager***

* Scheduled staff to ensure of optimal coverage
* **Trained** & developed employees on core food safety & physical safety standards
* Planned nutritional menu based off of specified diets
* Handled ordering for the entire department
* Installed **Room Service** program that improved patient satisfaction

**Park Tavern. – Delray Beach, FL  *February 2012* - April 2014**

***Line Cook***

* Handled all aspects of cooking for the customers
* Mastered all functions of grilling, sauté station & searing .
* High volume tavern with 40 checks per hour

**Morton's The Steakhouse – Boca Raton, Florida**

**Sous Chef**

Mastered all functions of daily kitchen operations

Order compliance for Worldwide company

**Carrabba's Italian Grill – Knoxville, TN. Delray Beach & Boynton Beach, FL.**

**Kitchen Manager**

Over 9 years experience at multiple locations

Ordered product for weekly sales of over $100,000

Consistently under budget for labor and food cost

**EDUCATION**

**Florida Culinary Institute - Associates Degree** **1991 – 1993**

**CERTIFICATIONS and MEMBERSHIPS**

**TRAINING & SEMINARS** ServSafe Certified 2015

**REFERENCES**  Shawn Gavigan:561-315-0193

Neil Nappi: 561-795-9217

Jason Moore: 865-389-2172

Victor Meneses: 202-725-7407

Melissa Pinkston: 561-291-3424