**ADI I. MANDEL**

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 **OBJECTIVES**

To work in a culinary environment where I can share my “real-life” culinary education and continue to grow

 and learn as professional Chef/GM.

**EXPERIENCE**

**Betty Bakery October 2020-Present**

**Baker Assistant**

Betty Bakery is a bakery that has been in business for over 30 years. My older brother purchased the bakery in 2015 and has since purchased a second location. The bakery is highly regarded for its cakes and innovative pastries such as home-made twinkies and the locally rewarded carrot cake. Since my brother purchased the bakery, he has developed and implemented a savory side to the retail market. His delicious and creative New Zealand style hand pies, which range from *Curried Vegetable, Shepard’s Pie, Steak & Cheese* and 7 other flavors to meet customers appetites. I was brought in to help with revamping and increasing the savory pie production levels as well as to assist the full time baker in production through holiday rushes. I was able to learn a lot about pastry techniques, recipes and increase my knowledge and appreciation of the “other side” of the culinary world.

**Schlow Restaurant Group-Boston July 2019- March 2020**

**Culinary Director**

**Tico**

**Time Out Market-Michaels Italian Kitchen & Monti’s Roman Pizzeria**

As Culinary Director, responsibilities were to monitor and effectively manage two different properties part of the Schlow Restaurant Group in the Greater Boston Area. Tico is an American Restaurant with Latin Influences that has been operating for over 10 years with annual sales of 2.5 million, a kitchen staff of 10 that runs both lunch/dinner and private dining events 360 days a year. Time Out Market, a casual fast dining Food Hall which opened in June of 2019, is a new and exciting concept that has been a great success for both the group and Boston food scene. The two food stalls owned and operated by SRG are a traditional Italian Kitchen with a small menu that showcases past favorites of Michaels famous restaurants as well as some non-traditional menu items. Monti Roman Pizzeria is a traditional wood fired Roman style pizza kitchen.

**Time Out Market**

* Time Out Market food cost 19%. Labor cost 21%. That is a collaborative of both kitchens, as they operate separately but costs are combined.
* Organized and developed ordering sheets and SOP’s. Consistent and proper ordering lists and procedures ensure no waste, consistency and quality products all the time.
* Created daily specials as well as developed lunch menu to catch in house clients to keep their business on property. (Toast and other large facility offices are housed above the market with over 300 employees)

**Tico**

* Changed and improved menu items to create a more financially and effective menu items that prior were way above budgeted costs. Effectively lowering food cost in one month by 2 points.
* Reorganized ordering and storage procedures to have better ordering practices and better FIFO practices to ensure quality products and maintain freshness at all times.
* Reorganized Kitchen set up to improve on daily menu execution for both lunch and dinner. Also improved work space and overall safety in the kitchen by eliminating unnecessary clutter and excess unused equipment
* Lowered kitchen expenses by consolidating employee uniforms and limiting daily towel and apron use.
* Worked with sales manager on developing a more current and profitable Private Events Menu to help increase PDR sales and improve on the reputation as a destination dining location for all special events and holidays as well as business meetings.

**Temple Bar-Cambridge January 2019-July 2019**

**Executive Chef**

A restaurant with over 20 years in business, I was responsible for menu creation, daily specials, hiring/training as well as all kitchen related financial responsibilities. Increased weekend brunch business with revamping of menu to follow current food trends as well as reorganizing for better execution and quality.

* Food cost of 30%; Labor cost of 32%; Monthly sales average 32K
* Worked with purveyors to obtain optimal product costs while still maintaining the highest of quality.
* Reorganized both kitchen inventory pars and ordering SOP’s in order to lower food cost while maintaining pars to insure the best guest experience

**Atlantic Inn** /**Eli’s -Block Island February 2017 – October 2018 (2 summer seasons)**

**Culinary Director**

As Culinary Director for both properties, I was responsible for menu creation, seasonal hiring, training, purveyor relationships, as well as daily specials. Eli’s is an American Contemporary restaurant with 48 seats that serves dinner nightly from March to November.

The Atlantic Inn is a 21 Room 18th Century Victorian Style Inn. There is a sprawling lawn with open veranda that serves Tapas as well as a 68-seat fine dining restaurant open nightly from May to October. The Inn also served as a site for 7 weddings during the 2017 season, which usually were three-day events with Rehearsal Dinners, Receptions and Brunch next day. Average wedding counts were 110 persons.

* Increased guest counts from previous year by 20 percent by creating a food forward menu that was creative and inviting to a very transient crowd
* 30% Food cost at Eli’s (operating for Eight months); 32% food cost at Atlantic Inn (Operating for Six months).

**Bristol Oyster Bar-Bistol Rhode Island September 2014-2017**

**General Manager/Executive Chef**

* 40 Seat Restaurant/Bar $800k Annual Revenue in first year opened
* Maintain Kitchen Food Cost Percentage of 29% and a Labor Cost of 22%.
* Menu Development and liquor/wine pairings /Implemented Liquor and Food Inventory Systems

**Hotel Viking-One Bellevue- Newport, Rhode Island April 2011-November 2011**

**Executive Sous Chef-**

Hotel Viking is one of the premier hotels in Newport Rhode since 1926. The fine dining establishment is a highly regarded dining venue as well as the catering department serves high end foods to serve everything from large weddings to corporate outings.

* Reorganized and implemented new In-Guest Dining S.O.P's for dining staff
* Established relationships with local purveyors and helped to implement them into established menus.

**Belle Mer- Longwood Events**

**Executive Sous Chef- April 2010-December 2010**

Belle Mer is a subsidiary of Longwood Events Catering Company Out Of Boston, MA. Their primary function is high end, premier weddings and group events from 50 to 300 guests.

* Scheduling and training for staff of 10
* Production schedules
* Ordering for multiple events, multiple menu styles

**Mooring Seafood Kitchen and Bar:** Newport, R.I.

**Executive Chef-** **November 2008 to February 2010**

**Executive Sous Chef- May 2006-November 2008**

The Mooring Seafood Kitchen and Bar is a 335 seat restaurant situated in Newport Rhode Island that primarily serves fresh local seafood and produce, prime steaks and fine pastas. Managed staff of 15-25

* Average daily turn 600, nightly 850
* Maintained food cost of 32%. Maintained labor cost of 18%
* Responsible for menu changes, updating inventory and food ordering systems.
* Established communication with local purveyors.
* Coordinated with Private Dining Sales to create working menus for private parties ranging from 20 to 180 guests.
* Worked closely with General Manager on budget development

**EDUCATION**

**Roger Williams University, Bristol, Rhode Island**

Bachelors of Science- Marketing, Business Administration 1996