Kirk David McKinney

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Executive Chef| Consulting Chef |Associate Chef Instructor

*Bringing 40 Years of Professional Experience in Culinary Arts and Operations Management. Areas of expertise include:*

* Restaurant Operations Management
* Menu Design/Creation
* Meal Preparation
* Special Events Catering & Planning
* Kitchen Management
* Staff Management
* Staff Training / Development
* Project Management
* Customer Service
* Inventory Control
* Purchasing
* Business/Revenue Growth
* Cost Containment
* Quality Assurance

Core Competencies

*Accomplished Chef with strong combination of culinary experience and business management skills coupled with award-winning menu preparation background. Extensive experience in culinary design, food inventory planning, procurement and management. Recognized throughout career for being a exceptional Chef and Operations Manager leveraging in-depth knowledge of the marketplace and the competitor landscape to significantly increase revenue and operational efficiency. Solid organizational, communication, and team building skills. Adept at conveying complex menu concepts in a simple and compelling manner. Expertise in Culinary Art trends, such as food preparation, menu development, event planning/catering, and inventory purchasing/control.*

* Results-driven with extensive operational experience and solid expertise in the areas of restaurant management, business operations, cooking, and staff management.
* Highly skilled in creating eye appealing menu, maintaining high levels of sanitation and cleanliness, and promptly resolving identified issues in a timely manner.
* Proven ability to effectively handle multi-task levels of responsibility with minimal direction from superiors while supervising personnel, providing team leadership, motivation, and development.
* Demonstrates knowledge and experience in a diverse range of cuisines.

Professional Profile

***Shinola Hotel (NoHo Hospitality Group) Detroit, MI*** *November 2019-Present*

***Executive Banquet Chef***

***Executive Banquet Chef for all events on premises. Unique 130 room boutique hotel in the heart of Detroit.***

***Responsible for:***

* ***Food Quality for Events, In Room Dining, Employee Dining and Production for San Morello***
* ***Forecasted for $8 Million in 2020. Pre-CoVid-19***
* ***Order all food and supplies***
* ***Inventory Control***
* ***Scheduling***
* ***Food Costs***
* ***Labor Costs***

***The Detroit Club / Detroit Michigan***  *January 2018-November 2019*

***Executive Chef/Opening Executive Chef***

***Hired to breathe Life into This Iconic, 137 Year Old Detroit Club, Spa, Boutique Hotel, Unique Event Space. I Built the Culinary Program from Square One.***

* Kitchen Design and Set up
* Ordering, Inventory, Order guides and set up and implementation of systems
* Scheduling to maximize employee potential. Staff training. Labor analysis
* Vendor Relations
* Create Seasonal Menus & menu costing for Three Outlets as well as Banquets and Special Events and Hotel Rooms and Spa.
* Staff Training

***CONSULTING CHEF***

***Cove Lakeside Bistro / Portage Michigan*** *May 2017-Nov. 2017*

***Consulting Chef/Executive Chef***

Hired by Millennium Restaurant Group to open their new 250 seat lakeside bistro.

* Kitchen Design and Set up
* Ordering, Inventory, Order guides and set up and implementation of systems
* Scheduling to maximize employee potential. Staff training. Labor analysis
* Vendor Relations
* Create Seasonal Menus & menu costing
* Staff Training

***Olive Tree Café / Comedy Cellar NYC*** *July 2016-May 2017*

***Consulting Chef/Executive Chef***

Hired to revitalize aging culinary program. Designed four menus with cross utilization. Olive Tree Café / Comedy Cellar is a Greenwich Village icon offering approachable upscale cuisine to guests both in the café and Comedy Cellar.

* Kitchen Design and Set up
* Ordering, Inventory, Order guides and set up and implementation of systems
* Scheduling to maximize employee potential. Staff training. Labor analysis
* Vendor Relations
* Menu costing

***St. Thomas Restaurant Group / St. Thomas, USVI*** *July 2015-February 2016*

***Sunset Grille / Cruzan Beach Club***

***Consulting Chef/Executive Chef***

Brought in from the mainland to restore both restaurants to their potential. Cruzan Beach Club is a 100 seat outdoor restaurant with upscale casual fare. Including food and beverage service on the beach. Sunset Grille is a100 seat upscale, outdoor restaurant with a private dining wine room which doubles as a chef’s table with special menus. Holds up to 18. Menus inspired by fresh local ingredients.

* Re-staffed back of the house.
* Designing new menus for both restaurants.
* Creating and designing new menus for both venues.
* Staffing, scheduling, training, cost analysis.
* Ordering all food stuffs and supplies
* Vender Relations
* $3 million / year

***Suite 36 New York, New York*** *February 2013-February-2015* ***Consulting Chef/Executive Chef***

Opening chef in this 6,000 Square Foot, Multi-Purpose Venue.

* Responsible for all things Culinary. Menu design for seven menus.
* Recipe writing, creating all dishes for the menus.
* Staffing, scheduling, training, cost analysis,
* Menu costing and labor analysis.
* Helped in designing and directing the cold press juice concept on site.
* $7 million / year

***Highway Diner & Bar, East Hampton, New York*** *May 2012-Sept 2012*

**Consulting Chef**

The Highway Diner & Bar is a new concept in East Hampton, New York. A 125 seat upscale restaurant featuring new twists on traditional (and nontraditional) American classics.

* Responsible for menu design for three meal periods daily.
* Lead management member for kitchen development and layout.
* Responsible for vender relations

***Epic Bistro/Central City Tap House, Kalamazoo, Michigan*** *June 2010-June 2012*

***Executive Chef***

The Epic Bistro/Central City Tap House is a dual concept restaurant with two complete menus being prepared on one line. The white table cloth Epic Bistro seats 120 guests with an additional 80 seats in the Central City Tap House. Responsible for design and execution of both menus, daily features, scheduling, ordering of all restaurant supplies and vendor procurement. Responsible for achieving proper and food costs as well as budget adherence. $1.8 million annual revenue.

* Lead culinary management member in designing the new Tap House concept.
* Re-invented menu for Epic Bistro side of restaurant resulting in higher revenue.
* Responsible for bringing both concepts together harmoniously.
* Lowered Food Costs by 4% during tenure.
* Brought Health Department Grade from failing to “0” infractions for 3 consecutive inspections over 1 ½ years.

***Kalamazoo Cooks, Kalamazoo, Michigan*** *September 2011-May 2012*

**Associate Chef Instructor**

*Classes Taught Included:*

* *Hawaiian Regional Cuisine*
* *Amuse-Bouche*
* *Knife Skills*

***Merriman’s Kauai, Koloa, Kauai, Hawaii***  *July 2009-February 2010*

***Consulting Chef / Chef de Cuisine***

Merriman’s was a new restaurant venture with a 122 seat fine dining upstairs and a quick service 130 seat restaurant downstairs with $4.5 million/year establishment. Responsible for every aspect of daily restaurant operations, including staff management of 23 people, food and menu design and execution, daily culinary special design, scheduling, food/supply ordering, inventory control and vendor negotiations. Responsible for achieving proper food and labor costs, food procurement, and butchering. Change of concept prompted departure.

* Instrumental in opening both the fine dining and quick service dining concepts according to schedule.
* Key member of management team for kitchen development and layout.
* Located and secured farmers, ranchers and purveyors on Kauai to boost local economy & establish partnerships.

***Restaurant Daniel, New York, New York*** *January 2008-June 2008*

***Externship (While attending The Culinary Institute of America)***

Restaurant Daniel is a New York Times 4 Star, Michelin 3 Star restaurant which is world renown with an emphasis on French cuisine. Voted as the 8th best restaurant in the world. Worked as Chef de Commis for Daniel Boulud’s catering company, Feast & Fetes, the Banquet Department and Bar Boulud with an emphasis on charcouterie. Techniques included braise, sauté, roast, and sous vide. Worked as Chef de Partie to create/prepare amuse bouche in main dining room and in Chef de Commis capacity as well.

* Learned French Bistro style cooking, including French procedures and brigade.
* Catered formal affair for 1,000 people at the Museum of Modern Art.
* Catered multitude of private dining events for 2-25 persons.

***Four Seasons Resort Hualalai at Historic Ka’upulehu*** *December 2006-May 2007*

***Chef Tournant***

Prepared meals at 5-Star, 5-Diamond, 243-room luxury hotel resort. Directed and motivated 5 food preparation employees on behalf of resort’s full service gourmet restaurant. Oversaw meal readiness for breakfast, lunch and dinner.

* Acted in Chef Tournant capacity in the main dining room on the Chef de parties days off.

***Hard Rock Café International, Kailua-Kona, Hawaii*** *April 2005-December 2006*

***Culinary Manager/Operations Manager***

Led the operations of an upscale and unique restaurant kitchen. Established menu and directed food preparation, staff supervision of 75 restaurant employees, food inventory control, vendor negotiations and daily financial reconciliation.

* Designed and implemented two new menus; demonstrated continuous commitment to reducing food/labor costs.
* Trained staff in customer service and food preparation procedures in line with high-end establishment standards.
* Utilized operational tools, systems and procedures to achieve weekly inventory and weekly revenue goals.

***Athletic Club Restaurant and Banquet Center, East Lansing, Michigan*** *May 2003-September 2005*

***Executive Chef***

Responsible for menu design and execution in a 100-seat restaurant and 450-seat banquet center. Provided on-site catering for 600 person office building including food and supply ordering, scheduling and inventory control.

***Great Lakes Diner Company, Lansing, Michigan*** *June1997-May 2003*

***President/Managing Member LLC***

Founder and designer of diner. Designed concept and secured investor funding. As President, led all aspects of the business including the culinary operations; menu design, staff management, scheduling, food/supply ordering.

***McKinney’s Golden Harvest, Lansing, Michigan*** *June 1993-June 1999*

***Owner/Operator***

***Pistachios for Fish, East Lansing, Michigan*** *1985-1986/1991-1993*

***Chef de Cuisine***

Education

**The Culinary Institute of America, Hyde Park, New York:**

**Graduation 2009**

Associates Degree Culinary Arts

Group Leader

Elected by Peers to deliver the Welcome Speech at Graduation

Certifications | Training |Awards

ServSafe Certified | Food Allergan Certified | Regulatory Compliance Service Alcohol Compliance Training | Member of the American Culinary Federation | March of Dimes Celebrity Auction-Best Tasting & Best Presentation 2010/2011| Suffolk County Health Department Certified | NYC Health Card | Food Manager Certified