






# RILEY BURTON

## EXECUTIVE CHEF

### CONTACT

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### EDUCATION

Associate of Science  
Culinary Arts  
Laney College  
2008 - 2010  
Oakland, CA

### SKILLS

Teamwork  
Kitchen Equipment  
Cost Savings  
Leadership  
Fine Dining

### WORK EXPERIENCE

#### Executive Chef

IHG

2014 - current / San Francisco, CA

- Coordinated with production manager to budget and plan purchases based on consumption, saving the hotel \$26,000 per year
- Managed daily kitchen plans and schedules to improve workload distribution and maintain individual goal achievement
- Managed large banquets and a la carte services targeting 17% profit margins per event
- Developed a competitive team through rigorous talent discovery, resulting in increased sales of specialized dishes by \$4,000 per month
- Maintained labor costs at or below 30% to support restaurant profit targets

#### Executive Chef

Gia

2012 - 2014 / San Francisco, CA

- Introduced "Burrito nouvelle" on the breakfast menu, raising breakfast sales by an average of \$180 per day
- Managed kitchen staff through training and team groupings, recording in increase in employee headcount of 25% in 2013
- Managed budgets based on consumption plans that reduced wasteful purchases by 14% a year
- Managed new outside catering services, becoming the biggest revenue earner for the restaurant in 2013
- Observed and maintained high hygiene standards during all stages of food production

#### Server

Emmet's on Grove

2010 - 2012 / San Francisco, CA

- Managed 30 employees in charge of 50 tables at the 4-star restaurant, leading to a 12% increase in sales performance
- Ensured clean kitchen environment, surpassing San Francisco Department of Public Health standards for 2 consecutive years
- Trained 20 new service employees, created a competitive team in 2011, and retained 90% of employees
- Upsold menu specials and drinks, fetching \$100 in profits per shift during happy hours