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"Chef Dan" Saito

Independent Consultant for Overall Restaurant Operations | Consultant to GM's Exec Chef and Financials
FOH and BOH

ABOUT ME

In reviewing my resume, you will notice several short-term employments during my Culinary career. You will also notice that prior to my Culinary career, I was employed with Clarion Corporation of America for ten (10) years. My career with Clarion Corp. began as an Administrative Assistant then worked my way up the organization to a National Sales Manager.

The first step towards transitioning into a completely new career was to establish a firm foundation in this new field. Therefore, in 1985, I ventured off to Europe to attend La Serre Culinary Institute. Once I completed the required culinary programs of sauces, baking, Garde Manager, and basic cooking techniques, I pursued my six (6) months apprenticeship with Maxim's of Paris. Upon completion, I remained in Italy to acquire additional experience in Italian cuisine. I also ventured into Germany, Austria, and Switzerland to work in various restaurants, again, to gain more culinary knowledge of that country.

The second step, which could be construed as "risky", was to identify the type of restaurants, in the United States, that I considered to be strategically advantageous to my career and likewise, would pursue for short-term employment. I felt, at that time, that one would look positively at my short-term employment, as an achievement of my long-term career goals and not negatively, at short-term employment exclusively.

It is always a risk for one to transform careers in mid-life, however, I have found it to be very rewarding, educational, challenging, and most especially, spiritual.
I can also be "Googled" under "Executive Chef Dan Saito"

WORK EXPERIENCE

Opening Team and Restaurant Startup, Executive Chef and Restaurant Financial and Operations Consultant
September, 2010

Private Contract Restaurant FB Consultant --SMG Premiere Food Service Consultant and FB Consultant Boy Scouts of America San Diego Imperial Valley and Coronado Firehouse and Restaurant Sep 2010-Current Executive Chef and Restaurant Financial and Operations Consultant

Consultant to Opening Team and Restaurant Startup and construction for any restaurant endeavor.

Review, analyze, and implement BEST Practices in Corp Dining and Event Planning.

Review and Revise all Analytical tools to include Budget, Forecasting, ADR, Purchasing, Food & Labor Costs and creation of Menus.

Create Method and Best Practices to Implement Change in existing Culinary and Food Operations with Minimal Feedback.

Develop and Retrain Staff to updated Cooking and Menu Conceptions

Create and Design Menu's.

Accountability for complete Labor and Food Cost.

COOK on the line for Busy Restaurant and Banquets Revamp and revitalize the previous menu to healthier and exciting products.

Work with Banquet and Catering Team to Sell and Design Banquet Venues with Guests

Staffing, Payroll, Cash Handling and Banking.

Forecasting and Scheduling

Create Purchasing Guides of all products and equip for FOH and BOH

Coronado Firehouse Bar and Grill, Executive Chef /Financial/Operations/ Service Restaurant Consultant
August, 2009

Restaurant Sold and Closed however consulting future with owner. Create and Design Menu's. Accountability for complete Labor and Food Cost. COOK on the line for Busy Restaurant and Banquets. Work with Banquet and Catering Team to Sell and Design Banquet Venues with Guests. Staffing, Payroll, Cash Handling and Banking. Forecasting and Scheduling. Purchasing of all products and equip for FOH and BOH. Consultant to Opening Team and Restaurant Startup and construction for this endeavor.

Boy Scouts of America, FB Consultant Boy Scouts San Diego and Imperial County
June, 2014

From volunteer Status provide overall FB direction and expertise to design overall long term meal plans to include: Creation and development of meals, budgets and financial monitorization of manpower planning, Revenue, Food and Labor costs. Total involvement with menu design, and provision of recipes for adults and scouts from 10 to 10000 in quantity. Hands on and EAGLE SCOUT.

Independent Consultant for Overall Restaurant Operations, Consultant to GM's Exec Chef and Financials FOH and BOH
January, 2015

Consultant to SMG Premiere Foods, Marriott Lake Arrowhead Resort, Barbara Worth Resort, and more. Review, analyze, and implement BEST Practices in Corp Dining and Event Planning. Review and Revise all Analytical tools to include Budget, Forecasting, ADR, Purchasing, Food & Labor Costs and creation of Menus. Create Method and Best Practices to

Implement Change in existing Culinary and Food Operations with Minimal Feedback. Develop and Train all Staff FOH AND BOH. COOK on the line and for Banquet/Catering.

Warner Spring Private Resort and Private Country Club, Executive Chef and Food & Beverage Director
May, 2009 - July, 2010

Create and Design Menu's.

Accountability for complete Labor and Food Cost.

COOK on the line for Busy Restaurant and Banquets

Work with Banquet and Catering Team to Sell and Design Banquet Venues with Guests

Staffing, Payroll, Cash Handling and Banking.

Forecasting and Scheduling

Purchasing of all products and equip for FOH and BOH

Consultant to Opening Team and Restaurant Startup and construction for this endeavor

South Coast Winery Resort and Spa, Restaurant General Manager and Executive Chef

April, 2005 - February, 2007

Market and develop F&B operation, P&L and Budget Accountability, Food and labor Cost Analysis and implementation, Beverage Program, Sales and Promotion

Train Front and Back House Operations, Staffing, Human Resource

Create and Design restaurant and Banquet Menus to accommodate FEATURING UPSCALE Country Comfort Cuisine

Game Meats and Local Sea and Fresh Water fish Products

Purchasing, Construction and Design of Rest.

RevPOR, Implement Advance Culinary Skills in Restaurant and Banquets, Cook on the line

Recognized as Top Chef in Inland Empire and California by AAA, Conde Nast, James Beard, Inland Empire Magazine, Los Angeles Times and San Diego Tribune

HILTON Doubletree Golf Resort, Executive Chef/Interim F&B Director

December, 2003 - April, 2005

Oversee F&B operation, P&L and Budget Accountability, Food and labor Cost Analysis and implementation, Train Front and Back House Operations, Staffing, Human Resource

Create and Design restaurant and Banquet Menus, RevPOR, Cook Food

Dunes Restaurant Country Club, General Manager and Executive Chef

January, 2000 - October, 2003

Create and Design overall Service and Dining Standards leading Club to Number 1 ranking in State of Hawaii

Oversee Banquets, Financials and overall FB Team with Concentrated efforts in the Kitchen

Drive complete Profitable F&B operation, P&L and Budget Accountability, Sales and Promotions, Food and labor Cost Analysis and implementation

Train Front and Back House Operations, Staffing, Human Resource

Create and Design Restaurant and Banquet Menus, Cook Food, Oversee PGA Mercedes Open at Kapalua Bay Country Club

The Manele Bay Hotel and Lodge at Koele Golf Resort, Executive Chef

September, 1998 - October, 1999

Create and Design EXCLUSIVE All Restaurant Outlet Operations Fine Dining and Banquets, 3 Meal a Day, Country Club at 5 Diamond Level of Standards

Cook on the Line with Staff and Develop Culinary Techniques, P&L and Budget Accountability, Sales and Promotions, Resident Hotel General Manager, Food and labor Cost Analysis and implementation
Train and Develop Back House Operations, Staffing, Human Resource
Nominated for James Beard Award, Recognized for the Number 1 Fine Dining Restaurant in the World by Conde Nast and Triple AAA, and Beard Foundation
Introduced and Developed Signature Euro Pacific Style Cuisine The Royal Waikoloan South Kohala Big Island Hawaii
Executive Chef 5 Diamond Cuisine and Pacific Rim Kwajalein Military Base, Majuro, Marshall Islands Executive Chef Multi outlet supervision 4000 guests per meal 3 meals a day, 12000 meals daily Stars of Palo Alto and San Francisco, Executive Chef (under Jeremiah Towers "Father of Pacific Rim Cuisine") Masa's of San Francisco, San Francisco California Executive Sous Chef/Kitchen Manager (Under Julian Serrano Current Chef Bellagio Resort) Claremont Hotel and Resort Oakland, California 5 Diamond Cuisine and Pacific Rim Banquet Chef (Under Don Woods "James Beard Award Winner") Peppermill Hotel and Casino Reno Nevada Chef Tournade Banquet Sous Chef All Outlets Nicely's Restaurant, Lee Vining California (Yosemite) Line Cook Spago's Restaurant Hollywood California Line Cook/AM Sous Chef (Under Wolfgang Puck and Anne Gingress) Maxim's of Paris, Paris France Apprenticeship Chef

EDUCATION

La Serre Culinary Academy
1988 - 1989
culinary art

NETWORKS

iHispano (<http://www.ihispano.com>)

Asian Career Network (<http://www.acareers.net>)