

BRITTANY WALKER

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SUMMARY

Hospitality professional, classically trained under the French culinary tradition, with more than a decade of food service experience. Demonstrated leader with the ability to develop high performing teams committed to delivering anticipatory service and memorable dining experiences consistently. Proven ability to leverage both hard and soft skills to reduce prime costs, increase kitchen efficiency, and motivate teams.

PROFESSIONAL EXPERIENCE

The Art Institute of Tampa September 2021 to Present
Culinary Instructor Tampa, FL

- Culinary educator for a regionally accredited, nonprofit university awarding associate and bachelor's degrees
- Responsible for the design and delivery of curriculum and evaluation of students in culinary program
- Develop menus and rubrics and submit orders for culinary labs and exams
- Train culinary students to a professional level in all cooking techniques

Luxe Recreation & Private Dining March 2020 to June 2022
Private Chef Tampa, FL

- Provide intimate, personalized dining experiences for clients
- Plan specialized meals according to clients' preferences and dietary needs
- Prepare customized proposals and budgets and manage logistics relating to private events

Conrad Hotels & Resorts January 2019 to March 2020
Junior Sous Chef Washington, DC

- Redefined Hilton's concierge lounge experience
- Opened 360 room luxury property on schedule with 5 star reviews
- Developed and implemented Standard Operating Procedures consisting of more than 40 recipes
- Trained 5 cooks on the flawless execution of Hilton's first culinary diplomacy program containing a rotational menu celebrating international cuisine and flavor profiles from 7 different countries

Nobu November 2017 to January 2019
Chef de Partie Washington, DC

- Reduced food cost on fish station by 4%
- Reduced waste on fish and garde manger stations by 83%
- Cross trained 5 cooks on garde manger, sauté, and fry
- Executed over \$1M in sales in the restaurant's first month of operation

MGM Hotel & Casino October 2016 to November 2017
Line Cook National Harbor, MD

- Opened 300 room luxury driven casino resort to 4.5 star reviews
- Executed over \$250,000 in food and beverage sales during grand opening of multi-unit fresh casual food hall
- 1 of only 19 culinarians selected nationwide for the James Beard Foundation's Women in Culinary Leadership Program

United States Army September 2005 to April 2013
Human Resources Manager Vilseck, Germany

- Revised the Awards Board Regulation for United States Central Command
- Published United States Central Command's first directive for continuity of human resources operations
- Managed team of 6 HR specialists responsible for administrative actions of more than 5,000 service members during Operation Iraqi Freedom (OIF)
- Processed over 700 pieces of evidence during OIF and generated the first organizational publication for evidence processing procedures
- Created manifests for commercial aircrafts resulting in the successful redeployment of more than 4,500 service members during OIF

United States Army Reserve November 2002 to September 2005
Food Service Manager Augusta, GA

- Performed in the top 20% of Food Service Occupational Specialty course
- Responsible for the food and beverage management of over 300 service members

EDUCATION

- Georgetown University
Master of Professional Studies, Global Hospitality Leadership, 2019
- French Culinary Institute
Grande Diploma, Professional Culinary Arts, 2016
- St. John's University
Bachelor of Science, Hospitality Management, 2015

SKILLS & QUALIFICATIONS

Technical writing
Food and labor cost reduction
Serve Safe Certified Food Handler
Cross Functional Team Leadership
Advanced knife skills
Restaurant performance benchmarking
Restaurant revenue strategy