



ROLAND MBEKI

Executive Chef with 17 years leading kitchens across resort, fine dining, and multi-unit groups. Opened 4 restaurants from concept to grand opening and managed brigades of up to 38 cooks. P&L accountability for kitchens generating \$6M to \$11M annually.

CONTACT INFORMATION

-  (480) 555-0173
-  roland.mbeki@example.com
-  LinkedIn.
linkedin.com/in/rolandmbeki
-  Scottsdale, AZ

EDUCATION

A.O.S. in Culinary Arts
The Culinary Institute of America,
Hyde Park May 2009

- Certified Executive Chef (CEC),
American Culinary Federation,
2018
- ServSafe Manager Certification,
current through 2027

KEY SKILLS

- Multi-outlet operations
- P&L and budget ownership
- Restaurant openings
- Menu strategy and pricing
- Vendor and contract negotiation
- Brigade leadership at scale
- Banquet and event production
- Forbes and Michelin standards
- HACCP and health code compliance
- Compeat, MarginEdge, Toast

PROFESSIONAL EXPERIENCE

Executive Chef | February 2020 - Present

Mirador Desert Resort & Spa, Scottsdale, AZ

- Run culinary operations across 3 outlets, in-room dining, and banquets producing \$9.4M in annual F&B revenue.
- Manage a brigade of 34 cooks plus 9 stewards; cut turnover from 71% to 42% through a written training ladder.
- Negotiated produce and protein contracts that saved the resort approximately \$186,000 in year-one cost.
- Earned Forbes 4-star recognition for the signature restaurant in 2023, the property's first such rating.
- Built banquet menu library used for 280+ weddings and corporate events annually.

Chef de Cuisine | September 2016 - January 2020

Ember & Olive Hospitality Group, Dallas, TX

- Led culinary for two flagship restaurants in a 6-unit group, including a 200-seat Mediterranean concept.
- Opened the group's downtown concept from build-out through 90-day post-opening stabilization.
- Held combined food cost at 30.2% across both venues during a year of double-digit beef price inflation.
- Mentored 5 sous chefs; three were promoted to chef de cuisine roles within the group.
- Sat on the company's R&D committee and contributed 14 menu items adopted group-wide.

Sous Chef | June 2013 - August 2016

Larkspur Quarter Steakhouse, Houston, TX

- Ran PM service for a 220-seat steakhouse doing \$7.2M in annual sales.
- Owned scheduling and ordering for a brigade of 18.
- Helped redesign line layout during a 2015 remodel, cutting peak ticket times by roughly 18%.
- Promoted to chef de cuisine candidate pool after 14 months.