

Wesley Ronan

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EDUCATION

Pennsylvania Culinary Institute
Associates Degree, Specialized Technology

December 2006
President's List

EXPERIENCE

Common Plea Catering and Dining Services
Sous Chef, Catering
Head Chef, Heinz Hall Catering Services

March 2010 - Current
Pittsburgh, PA

- Responsible for maintaining proper inventory levels and daily food orders of meat, seafood, dairy, produce and dry goods. Maintained daily and monthly inventories to ensure adequate food cost, which averaged 27.5% monthly.
- Created and implemented new system to ensure quality and consistency of food.
- Responsible for hiring, training, disciplining and terminating a culinary staff of 20 full and part time associate. Training modules were created by the Executive Chef and maintained very high expectations of professionalism, efficient work and consistent quality food production.
- Typical volume managed is 200-250 a la carte covers per day, and catering events ranging from 50 to 1500 per evening.
- Responsible for all catering plate ups and buffet set ups. Events ranged in scope from small private dinners and corporate events to large weddings and social events.
- Responsible for opening and closing duties in multi-unit kitchens.
- Develop new a la carte menus every two months, and create daily features on a weekly basis.
- Implemented Sunday Brunch, grew revenue from \$400 to \$3000 per day in under two months.
- Opened outside garden area for summer dining services, created outlet specific menu and was featured in Pittsburgh Tribune's Food section.

Rivers Club, a Club Corp member
Sous Chef

March 2006 - Oct 2009
Pittsburgh, PA

- Responsible for assisting the Executive Chef in the daily operations of the three meal restaurant and private catering rooms and facilities.
- Hired, trained, managed and disciplined a staff of 15 culinary employees. Maintained average labor cost of 14%.
- Responsible for purchasing of all meat, vegetables and dairy. Organized daily, weekly and monthly food inventories with the Executive Chef.
- Maintained average food cost of 29%.
- Designed and implemented new banquet food displays and standards, to become one of the premiere private event venues in the city of Pittsburgh.
- Assisted in all menu designs, implementations and production to include wine dinners, a la carte menus and buffet service.
- Responsible for overseeing all banquet and catering plate ups and buffet set ups, with events ranging in size for 15 to 275 people.
- Skilled in ice sculptures and fruit, vegetable and cheese displays.

Morton's Steakhouse
Garde Manager

Oct 2005 - March 2006
Pittsburgh, PA

- Responsible for successful and consistent food preparation and presentation in a multi-unit kitchen that averaged over \$6 million in revenue annually.
- Cross trained as a pantry cook, specialty dessert chef, middle sauté and utility steward.
- Successfully completed in depth and extensive corporate training program.
- Displayed excellent levels of teamwork and professionalism by assisting new hires with their on boarding program as well as covering shifts and call offs when needed.

ACHIEVEMENTS/AWARDS

Peer Mentor Certification, Pennsylvania Culinary Institute

Diamond Achievement Award, Rivers Club, a Club Corp member

Employee of the Month, Rivers Club, a Club Corp member

Rising Star of the Year, Rivers Club, a Club Corp member

Super Star of the Year, Rivers Club, a Club Corp member

Bronze Medal in Allegheny County Food Show Competition, Rivers Club, a Club Corp member

Certified Training Manager, Rivers Club, a Club Corp member

Have prepared meals for the President and Vice President of the United States, Rivers Club, a Club Corp member and Common Plea