

Alonso Beckford

CHEF/SOUS CHEF/
GENERAL MANAGER

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Profile

Self motivated professional with outstanding skills as both chef and manager. Superior leadership and interpersonal skills, ability to build rapport with customers and colleagues, and innate ability to interact effectively with people of various cultures and backgrounds and succeed in high pressure challenging and deadline driven environments. Seeking to bring strong supervisory food prep and organizational skills to the table with a respected organization that values hard work, commitment, and vision.

Experience

The Matrix Room – Executive Chef

January 2023 - Present

- Developed and executed new menu items, incorporating local and seasonal ingredients, resulting in increased customer engagement and positive feedback
- Curated global menu offerings including Indian, South American, Asian, Italian, Caribbean, Vegetarian and Vegan cuisine
- Implemented training programs to enhance culinary skills and improve productivity, resulting in a 20% reduction in food preparation time
- Featured on WGN Channel 7 The Morning Show Nov 2023, Foodie Friday Radio Show Dec 2023, Glancer Magazine Dec 2023
- Collaborated with suppliers to source high-quality ingredients while maintaining effectiveness, resulting in a 5% decrease in food cost
- Planned and executed large – scale banqueting and catering events including Holiday events, Cultural events, and Music performances
- Prepared and maintained annual budget to create profit, and decrease food waste costs
- Operated at a high level of leadership for a multimillion-dollar facility

Avli on the Park - Sous Chef

March 2022 – January 2023

- Planned and directed food preparation
- Price and plan menu items with regard to market price, portion size, and company standards
- Perform monthly inventory plate and recipe costing, and menu design
- Manage daily kitchen operations and create standards that exceed safety and health regulations, identify, and provide solutions for any problem areas
- Visually inspected and sampled all food for proper taste and presentation
- Scheduled appropriate number of staff according to daily needs and functions

Kitchen 1217/From the Kitchen - Chef/Owner

March 2020 - March 2022, Chicago, IL

- Recruit, interview, and train staff while ensuring health and safety standards
- Development of marketing strategy and management of all personal and financial records
- Developed customer base and instructed virtual/in-person cooking and meal prep instruction classes
- Implemented delivery based food service
- Created and implemented mobile kitchen adhering to COVID based health and safety standards

Coda Di Volpe - Line Chef/Floor Manager

January 2019 - March 2020, Chicago, IL

- Perform monthly inventory duties, plate and recipe costing, and menu design
- Recruit, interview, hire, train, and supervise front and back of house employees
- Initiate and maintain excellent vendor relationships
- Manage daily kitchen operations and create standards that exceed safety and health regulations, identify and provide solutions for any problem areas

Grill Deli and Wings - Chef/Owner

January 2016 - September 2016, Atlanta, GA

- Management of all financial and personal records
- Recruit, interview, and train staff while ensuring health and safety standards
- Development of marketing strategy
- Maintain safe sanitary and orderly work area

Four Seasons Hotel - Lead Line Cook

December 2013 - January 2016, Atlanta, GA

- Prepared all food items in a hygienic and timely manner
- Upheld the stocking of the items throughout the shift
- Prepared items for broiling, grilling, frying, sauteing, and all other cooking methods
- Assisted with daily inventory, receiving, and stock rotation

The 5 & Diamond - Head Chef

September 2011 - September 2013, New York, NY

- Interviewed, hired, and oversaw training of serving crew
- Supervised and mentored staff responsible for short orders
- Inspected deliveries for freshness and monitored proper storage per food handling codes
- Interacted frequently with guests to enhance their meal experience