

Brian Axworthy

Certifications, Skills and Organizations

ServSafe Certified

Proficient in Microsoft Office and Foodservice-based Applications

American Culinary Federation: Professional Member

Colorado Restaurant Association: Professional Member

National Restaurant Association Educator

Foodservice Educators Learning Community Member

Member of the International Conference, Hotel, and Restaurant Educators Association

Experience

District 70 Nutrition Services

Pueblo, Colorado

June 2014 - Present

Assistant Supervisor and Chef

- Assist with the implementation of national regulations pertaining to the School Nutrition Program

District 11 Food and Nutrition Services Colorado Springs, Colorado

September 2011 – June 2014

Assistant Director and Executive Chef

- Responsible for maintaining a \$15 million budget, serving an average of 20,000 meals per day
- Facilitate menu and recipe creation, testing, and implementation adhering to national and state legislative standards of nutrition in a culturally and economically diverse environment
- Mentorship of 300 foodservice employees of varied skill sets and capacities
- Orchestrate and conduct training modules designed to meet the needs outlined by the department's vision and mission and ensure consistent, quality work from FNS employees
- Manage vendor and commodity program relations and purchasing flow while forecasting menu and service needs
- Oversee and support the essential department functions involving production and satellite kitchens, food and supply purchasing and distribution, and the catering department
- Responsible for replacing all highly-processed menu items with scratch made foods within the first year of employment and developing staff and menu capacities for progressive growth
- Develop menus and recipes for allergy and dietary restrictions for all customer bases

Pueblo Community College

Pueblo, Colorado

August 2006 – September 2011

Culinary Instructor / Project Consultant

- Culinary faculty for beginner, intermediate, and advanced production units
- Facilitate ordering and storage/rotation of goods
- Create/Test/Implement Recipes and manage retail venues associated with the program
- Culinary Arts Club Sponsor, Learning Council Member, and Community Service Liaison
- Developed the campus dining services program for a projected \$1.5 million catering and retail operation

Experience (continued)

Parkview Medical Center

Pueblo, Colorado

June 2004 – August 2006

Executive Chef

- Organized and supervised the production of a multi-functional nutrition services department with six main production outlets...patient services for a 350-bed hospital, café, vending services, and three baristas
- Operated with a food and supply budget of \$1.5 million including costs for patient services and retail operations exceeding \$3.8 million in revenue
- Organized a work force of 55 employees with varied skills and job responsibilities
- Brought the nutrition services department to a four-star status within two years by implementing new food production and presentation tactics, increasing quality and volume while remaining under budget
- Developed a new menu delivery system to enhance patient satisfaction and ultimately provide the hospital with a five-star nutritional services department

Pueblo Country Club

Pueblo, Colorado

March 2003 – February 2004

Sous Chef / Retail Manager

- Supported the Executive Chef in the organization and food production for the culinary department, including all catering functions along with an 80-seat restaurant
- Managed 12 employees of varied skills and job responsibilities
- Developed multiple partnerships for on-site and off-premise catering and event planning

Aramark-GE Manufacturing

Greenville, South Carolina

February 2002 – December 2002

Executive Chef / Food and Beverage Director

- Organized and supervised the production and delivery for a multi-unit facility contracted to supply a corporate meal program and catering to 3,500 employees utilizing five production outlets for a 24-hour, 7-days per week meal delivery system
- Organized a work force of 60 employees of varied skill and job responsibilities
- Acting Food and Beverage Director for three months in addition to required job duties

Addy's Dutch Café

Greenville, South Carolina

April 2001 – February 2002

Executive Chef / Restaurant Manager

- Directly responsible for the administration, production, and costs involved with an 80 seat restaurant
- Managed all restaurant functions...including training, payroll, purchasing, accounting, production, and beverage services for BOH and FOH

Palmetto Expo Center

Greenville, South Carolina

December 1998 – March 2001

Executive Sous Chef

- Supported the Executive Chef in the organization and food production of a 2.9 million dollar foodservice operation
- Organized a work force of 2 full-time employees, 2 part-time employees, and up to 45 temporary employees at one time

Experience (continued)

Grove Park Inn & Resort

Asheville, North Carolina

August 1997 – November 1998

Chef de Cuisine

- Supervised production team in a 4-star restaurant environment after culinary externship
- Worked in Garde Manger and Banquet Kitchens, High Volume Production Restaurant, and Four-Star Restaurant

Education

Kaplan University

Online

August 2009 – August 2011

Pursuit of Bachelor's Degree in Business Administration and Operations

Pueblo Community College

Pueblo, Colorado

December 2006

AAS Degree in Hospitality Management

IUP Academy of Culinary Arts

Punxsutawney, Pennsylvania

August 1997

Culinary Arts Certificate