

E W A R T W A R D H A U G H







Résumé

January 2023

EXTENDED

EWART WARDHAUGH

PERSONAL DETAILS

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	Nationality	:	British / USA Citizenship
	Date	:	January 2023

CULINARY SUMMARY

- Versatile, fundamentally sound, detail orientated – SEE WORK HISTORY
- Fully committed tactical chef, 20+ years hands on operational, project, multi-unit culinary experience
- Global hotel brands, Luxury resort, 5-star 5 diamond, high volume, Michelin, catering, events
- Experienced in multi-cultural menu planning having operated globally in 5 of 7 continents
- Detailed towards quality, guest service, colleagues, experiences, health & safety, P&L
- Adept and proficient with business principles, acquainted with the strategic functions of hospitality
- Resilient under pressure and persistent to adversity, challenges and problem solving
- Data driven and analytic towards planning, trouble shooting, sales mix, costings, margins

HIGH PROFILE INSIGHTS : INGREDIENTS FOR SUCCESS

- Wolfgang Puck · Jumeirah · Wynn Las Vegas · Bellagio · Sandy Lane Resort · Todd English

CORE PROFICIENCIES & SKILLS

- Highly proficient executive chef with a proven accountable track record in the below skills
- Brand standards | Food quality | Service levels | Product specifications | Best practices | Compliance
- Integrity | Guest relations & client contact | Customer service | Strong presence | Respectful
- Menu development | Recipe development | Costings | Portion control | Nutritional values | Allergens
- Hospitality management | High volume | Production | Hotel | Fine dining | Catering | Off property
- Annual budgetary development & allotments | Cost management | Inventory control | Profit and Loss
- HACCP policies | Food safety & presentations | Health safety standards | Workplace sanitation
- Leadership | Commitment | Mentoring | Training | Career progression | Open door policy
- Interpersonal skills | Teamwork | Collaborative | Manages presentations | Provides Guidance
- Pre-opening | Project management | Capital Expenditure | Task force needs | Solve Problems
- Strategic direction & planning | Financial acumen | Critical thinking | Decision making | Provides feedback
- Recruitment | Hiring | Employee retention | Performance appraisal | Coaching & counseling

PROFESSIONAL EXPERIENCE

ScotchMyst Consulting

Las Vegas, NV, USA

<https://scotchmyst.com/>

<https://www.clanculinary.com/>

Vice President

December. 2022 – Present

(A multi facet food and beverage consulting firm supporting businesses both new and established whether it be Pre and Post Opening. Recruitment, Kitchen Design, Mentorship, Advisory Responsibilities and Project management)

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Mainsail Lodging & Development – “Epicurean Hotel”

Atlanta, GA, USA

<https://www.epicureanhotelatlanta.com/>

Executive Chef

March. 2021 – October 2022

(Awakening Appetites unknown, opening August 2021, multi-concept property complex. Autograph Collection 174 room hotel, 64 luxury condominium tower, 31 floor office building housing 5 food & beverage concepts plus in-room delivery)

- Executive Chef & Senior Leadership for the property & complex overseeing all food & beverage outlets.
- All Culinary & beverage pre-opening responsibilities include but not limited to concept creation & design, OS&E, Kitchen Smallware's, pre- & post budgeting, recruitment, etc.
- Signature restaurant “Reverence” : Culinary Theatre : Pool Bar & Cantina : Office Whisky Bar + Kitchen ; Special Events & Catering.
- Day to day hands on support for all culinary & beverage operations

Mainsail Lodging & Development – “Wylie Hotel”

Atlanta, GA, USA

<https://wyliehotel.com/>

Director of Culinary

March. 2021 – October 2022

(A modern privately owned boutique hotel in the heart of Atlanta. The Friendly Hotel, a revival of the original 551 Ponce, this boutique hotel retains the property's legacy as a well-appointed, homelike bed stop with gentle charm & comfort. Mr.'s P's Bar & Kitchen featuring a dignified but approachable dining lunge offering inventive southern eats & drinks.)

- Director of Culinary overseeing the pre-opening process along with supporting on-site Chef post opening
- Menu creation & design, product & food quality control, Restaurant, Lounge bar, events & catering
- Pre-Opening Liaison between ownership and all F&B needs.

Wolfgang Puck Catering

Los Angeles, CA, USA

<http://wolfgangpuck.com/catering/>

Regional Executive Chef

Apr. 2018 – Aug.2020

(Multi-faceted company featuring; Hospitality, Events, Catering, Corporate dining, Casual restaurants, Retail – Founded in 1998 by renowned Chef Wolfgang Puck, known for bringing creative culinary experiences, most famously the Oscars®)

- Client & guest facing within F&B operations, organizing & expediting specific menu tasting activities
- Facilitated & collaborated in the securing of a new 5-year corporate dining contract with Sony Pictures
- Attained \$1 million catering revenues in a 10-day period whilst aiding & supporting team in Seattle
- Accomplished best practices, awareness, standardization, documentation, food safety standards, health & workplace safety procedures, nutritional, allergen values and auditing of company brand standards
- Evaluated & managed to establish strategies to facilitate & accelerate all senior culinary recruitment
- Supervisory experience, influential in weekly forecasting, budgeting, inventory control, SOPs

The Ned Hotel

London, UK

www.thened.com

Executive Chef

Feb. 2017 – Jan. 2018

(Set in a Historic listed building & former Bank HQ, originally designed in 1942, a 5-star luxury chic hotel, 252 stylish classic rooms with Edwardian decor. Food and Beverage comprising of 11 restaurants, cafés and bars)

- Enlisted late in the pre-opening faze to assist with the large project by consultant and former chef colleague
- Food & beverage revenue sales in excess of £150k daily, culinary team of 160+ employees
- Enhanced & improved food costing, analysis & supply chain controls by integrating all purchasing & inventory processes through electronic ADACO procurement system, decreasing leakage and price fluctuation
- Reduced food cost by 13% from a 48% first 90-day number to a 6-month number of 35%
- Streamlined collaboration and cooperation between 3rd party consultants in the opening of concepts such as, Asian pacific restaurant & sushi bar, French café and NY deli aligning with then global industry trends
- Initiated & accomplished compliance & certification in all applicable laws & regulations of health & safety

PROFESSIONAL EXPERIENCE continued

Jumeirah Emirates Towers

Dubai, United Arab Emirates

www.jumeirah.com

Executive Head Chef

Feb. 2015 – Feb. 2017

(One of the region's most iconic buildings, 5-star luxury 400 room hotel, with 13 dining and nightlife venues : voted 12 years consecutively "Best Business Hotel in the Middle East")

- Solely obligated and accountable for and 8 of the hotels 13 outlets with a culinary colleague base of 100+
- Multiple F&B concepts, Steakhouse, Noodle Bar, British tavern, Pool, Lobby lounge, Multi-cultural all-day dining
- Achieved & exceeded annual objectives in food revenues by 6 million AED, 18% to 52m AED
- Revamped seasonal & concept changes, writing menus, improving & enhancing guest satisfaction
- Teamed with executive committee to have an influence on research, design, specifications and project completion of redesigned restaurant & event spaces, being competitive with modern hospitality trends
- Designed & introduced new upgraded 26-page multi-ethnic catering and events menu
- Achieved annual budgeted food cost of 21% collaborating & working with hotel accounting analysis

Urban Purveyor Group

Melbourne, Australia

www.urbanpurveyor.com

Area Executive Chef

Jul. 2014 – Jan. 2015

(900 seat freestanding German Bavarian-style Brauhaus restaurant, Oktoberfest 365 days a year)

- New Opening - interviewed, hired, trained & developed initial 40 back of house employees
- Communicated and coordinated opening menus & recipes, achieving the 22.8% cost of goods sold
- Surpassed monthly food revenues of \$550k to over \$1 million in first 6 months

The Merrywell at Crown Casino

Melbourne, Australia

www.themerrywell.com.au

Chef de Cuisine

Jan. 2012 – Jul. 2014

(285 seat American Bistro, dual concept, seasonal locally sourced scratch kitchen, split level over 2 floors with city views)

- Recruited by 2 former colleagues to assist in the opening, and be fully accountable for the day to day operations
- Planning, development, implementation and measurement of all opening activities, strategies & standards
- Accelerated to a consistent well-known established dining destination, \$5m food: \$10.25m F&B annual revenues
- Accomplished 20% \$1.7m growth in revenue year over year 2013-2014
- Augmented financial performance by 12.5% achieving bottom line growth from \$1.4m to \$2.2m, 21.8% profit

The CLIFT Hotel

San Francisco CA, USA

www.sonesta.com/us/clift-royal-sonesta-hotel

Executive Chef

Mar. 2010 – Jan. 2012

(363 room luxury boutique hotel, 4 F&B outlets, a modern and daring hotel perfectly capturing the spirit of San Francisco)

- Revitalized and implemented all seasonal scratch farm to table menus, enhancing customer service
- Orchestrated all aspects of culinary SOPs, expenses, purchasing, food cost controls, scheduling, labor cost, annual budgets and reviews, profit and loss, inventory control, training and development
- Surpassed & amplified accounting expectations of F&B revenues from \$2.9m to \$4.4m year over year

Sandy Lane Hotel

Barbados, West Indies

www.sandylane.com

Assistant Executive Chef

Jan. 2008 – Jan. 2010

(A prestigious 5-star 5 diamond, 112 all-suite luxury resort, a legendary hospitality industry leader, 8 restaurants)

- Enlisted by former executive chef to co-ordinate all aspects of F&B, obligated to fine dining, casual dining, catering, colleague dining, villa + in-room dining
- Reconceptualized the outdated concept of Bajan Blue restaurant, influential with design, concept, creating & implementing quality & consistency in standards & surroundings
- Defined, enhanced & executed 5-star culinary arts standards, 11.5m F&B / 7.7m Food revenues

Wynn Las Vegas

Las Vegas Nevada, USA

www.wynnlasvegas.com

Executive Sous Chef

Sept. 2004 – Dec. 2007

(The preeminent luxury destination, 5-star, 5 diamond deluxe 2700-bedroom hotel Casino, 19 food and beverage outlets)

- Hired as one of two exec sous chefs operating alongside former Executive Chef from Bellagio
- Pre- & Post opening obligations, reinforce all culinary standards in collaboration with operations
- \$300m annual F&B revenue, with daily awareness towards all costs & budgeting
- Liable for mentoring, developing and coaching of junior chefs throughout 29 kitchens, 750+ cooks

PROFESSIONAL EXPERIENCE continued

Blue Zoo Restaurant

Walt Disney World Dolphin Hotel, Orlando, FL, USA

www.thebluezoo.com

Executive Chef

Jul. 2003 – Mar. 2004

(Celebrity Chef Todd English and architect, Jeffrey Beers 300 seat Seafood restaurant, truly a work of art, combining the freshest seafood with coastal cuisines from around the world, in a setting you will not forget)

- Performed all Executive Chef duties for pre-opening and transition into full opening and operations
- Administered all aspects related to food, expenses and budgeting, establishing elevated F&B standards
- Short-term commitment due to a non-compete clause with Bellagio contract prior to joining Wynn LV

Bellagio Hotel

Las Vegas Nevada, USA

www.bellagio.com

Executive Sous Chef

Apr. 1999 – Feb. 2001 - May. 2003

(Inspired by the villages of Europe, AAA Five Diamond Bellagio overlooks a Mediterranean-blue lake with fountains performing a magnificent ballet. Deluxe 3000-bedroom hotel casino, 22 food & beverage destinations)

- Promoted to Executive Sous chef in Feb. 2001 to replace the only exec sous on property upon his departure
- Influential throughout the operation with budgeting, costs, and savings. \$220m annual revenue
- Accountable for monitoring, reviewing, developing and coaching of junior chefs throughout 26 kitchens

Executive Chef – Buffet: (April 1999 – Feb. 2001)

- Enlisted by former Executive chef from Raffles Hotel
- Advanced, executed, and operated all daily aspects of the 3-meal period buffet restaurant
- Reached on average 4500 covers daily, 15 food concept stations, reaching \$25-30m yearly food revenue

Raffles Hotel

Singapore

www.raffles.com

Chef Gardemanger

Feb. 1997 – Mar. 1999

(A colonial-style Flagship 5-star luxury 108 all-suite Hotel, 18 food and beverage outlets, established by Armenian hoteliers, the Sarkies Brothers in 1887)

- Guided all operations of cold production kitchen servicing all restaurants & banquet facilities
- 20+ direct reports, with responsibilities of coaching, teaching, supervising and scheduling
- Expedited in all guest chef festivals & promotions along with special food & wine events within the hotel

Leith's Restaurant

Kensington Park Road, London, UK

(1 Michelin Star Restaurant, Lunch & Dinner)

- Assisted chef in all duties related to food quality, presentation and operations of 75-seat restaurant

Senior Chef de Partie

Apr. 1996 – Feb. 1997

The Lanesborough Hotel (Rosewood Hotels & Resorts)

London, UK

www.oetkercollection.com/hotels/the-lanesborough/

Chef de Partie

Sept. 1994 – Apr. 1996

(A Leading Hotel of the World, 5-Star Deluxe 96 Room Hotel, 3 rosette restaurant)

- Assisted Executive Sous Chef in all duties required on a day-to-day basis
- Participated in fine dining restaurant kitchen along with all guest chefs and promotions within the hotel

Cameron House Hotel

Loch Lomond, Scotland, UK

www.cameronhouse.co.uk

Chef de Partie

Jun. 1992 – Sept. 1994

(5-Star Baronial Mansion, Luxurious Spa Hotel, Deluxe 90 Bedroom Hotel, 6 F&B Outlets)

- Worked in Georgian Restaurant, 1 Star Michelin, 3 AA Rosettes
- Won Scottish New Restaurant of the Year in 1992

PHILOSOPHY

- Perfection – I do not believe in it, but I do strive for it every day
- Today is always a chance to challenge yourself to look at what you did yesterday and do it better today
- My Passion is my work, my work is my life, if you are going to do a job, do it correctly
- “House-Made” if you can, can.... Scratch cooking: make your own whether it be, spices, condiments, fries, sausages, pickles.... why not?... It makes the difference
- A winning culinary and F&B team is like a winning football / soccer team.... successful teams within the team, working together for each other and with respect to win the game
- Respect is #1.... respect all, people, product, process, profit, equipment

FOODOGRAPHY

<https://1drv.ms/u/s!BEhFtYvjjZjRyRic0i2x-6wNWKJR?e=uhZKgy>

ARTICLES & PR LINKS

<https://www.fsrmagazine.com/hotel-lodging/8-ways-build-better-hotel-fb-program>
<https://www.fox5atlanta.com/news/getting-a-taste-of-atlantas-new-food-hotel>
<https://youtu.be/wnS6EpdVt84>
<https://whatnowatlanta.com/epicurean-atlanta-announces-vision-for-culinary-theatre/>
<https://thepeachreview.com/2021/03/24/epicurean-atlanta-announces-signature-restaurant-reverence/>
<https://www.ajc.com/things-to-do/atlanta-restaurant-blog/reverence-named-as-restaurant-inside-food-focused-epicurean-atlanta-hotel/LDMFHRH2CBHW5JQPYPX06AE4AI/>
<http://gulfnnews.com/gn-focus/special-reports/ramadan/inside-jumeirah-emirates-towers-ramadan-kitchen-1.1847220>
<http://thenewdaily.com.au/life/2014/02/13/merrywell-burger-recipe/>
<http://livewellnetwork.com/Good-Cookin-With-Bruce-Aidells/recipes/Delicious-Yellowtail-Tartar/7791735>
<http://livewellnetwork.com/Good-Cookin-With-Bruce-Aidells/recipes/Grilled-Flatbread/7774408>
<http://artandentertainme.blogspot.com/2010/09/smooth-service-at-velvet-room.html>
<http://www.caterersearch.com/Articles/2001/04/12/35596/Edinburgh39s-Vegas-night.htm>

SPECIAL EVENTS : FESTIVALS : MICHELIN GUEST CHEFS

Aspen Food & Wine Festival, 2006, USA	Todd English
Iron Chef America 2002 – Original Pilot Show	Alex Stratta : Kerry Simon : Marcus Samuelson : Todd English
Bon Appétit, 2001, Bellagio, Las Vegas, USA	
Vintner Dinner, 2001, Balmoral Hotel, Edinburgh, Scotland	Grant MacPherson, Jeff Bland
World Gourmet Summit, 2000, Cape Grace Hotel, South Africa	Jean-Louis Palladin : Dietmar Sawyer : Brian Turner Justin North : Alex Mackay : Aldo Zilli
Spinazzola Charity Dinner, 2000, Ritz Carlton, Boston, USA	Thomas Keller : Jean Louis Palladin : Eric Ripert Grant MacPherson, Jean Blanchet : Richard Leach
Meals on Wheels Charity Dinner, 2000, Ritz Carlton, Atlanta, USA	Alessandro Stratta : Jean-Louis Palladin : Grant MacPherson
Wolfgang Puck, 50 th Birthday Party, 1999, Bellagio Hotel, USA	
Food & Wine Experience IV, 1998, Raffles Hotel, Singapore	Alain Ducasse : Michel Troisgos : George Blanc Gordon Ramsey : Frederic Bau
110 th Anniversary, Food & Wine III, 1997, Raffles Hotel, Singapore	Joel Robuchon : Marc Haerberlin : Jacques Chibois Marc Veyrat : Hideki Kobayashi : Norbert Kostner Jean-Claud Vrinat : Christopher Felder
Raffles Hotel – Guest Chef promotions 1997-1999	Heinz Winkler : Alain Passard : Michel Trama : Antoine Westermann
7 th Hotel & Food Asia, 1998, Singapore – bronze medalist	
Hotelympia, 1996, London – silver medalist	
Academy Culinaire de France, Awards of Excellence – 1994 + 1995	
Young Scottish Chef of the Year, 1991 - Finalist	

EDUCATION

HND Diploma - Hospitality Management – Aug. 1987 – Jun. 1989 University of Highlands & Islands, Inverness, UK