

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

Résumé







December 2020

EXTENDED

EWART WARDHAUGH

Regional Executive Chef, West Coast USA

PERSONAL DETAILS

	Telephone	:	1 (323) 578-5669
	Email Addresses	:	ewart71jw@aol.com ewart.wardhaugh@gmail.com
	Address	:	Temecula, CA 92591 US
	LinkedIn	:	www.linkedin.com/in/ewart-wardhaugh-243a8116
	Nationality	:	British / USA Citizenship
	Date	:	December 2020

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 skills acquired during a proven track record of 20+ years
- Brand standards | Food quality | Service quality | Product specifications | Best practices
- Integrity | Guest & client contact | Guest service | Strong presence | Respectful | Approachable
- Menu development | Recipe development | Costings | Nutritional values | Allergens
- High volume | Production | Fine dining | Buffet | Catering | Special events | Off property
- Annual operating budget development | Cost control | Inventory control | Profit & Loss
- HACCP | Food safety | Health safety | Workplace safety | ServSafe Certification
- Leadership | Commitment | Mentoring | Training | Career progression | Open door policy
- Interpersonal skills | Communication | Teamwork | Collaboration up | Collaboration down
- Pre-opening | Project management | Task force | Problem solving
- Strategic planning | Critical thinking | Decision making | Hospitality management
- Recruitment | Scheduling | Performance review | Coaching & counseling

PROFESSIONAL EXPERIENCE

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®)

- Regional executive chef, west coast USA directing & participating in 19 F&B units consisting of 44 cost centers
- Catering & Events, Corporate Dining, Restaurants, Annual revenues of \$100m+ with 240+ direct reports
- 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

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
- Mentored employee behaviors & honesty, training & development, progression, performance appraisals

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
- Full Responsibility to create & initiate key culinary SOP's & daily processes pertaining to customer service levels, food handling & preparation, production, ordering, receiving, stock rotation

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
- Menu, recipe development, grammar & spelling, cost analysis, culinary training, consistency & confidence
- 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
- Conducted human resource activities to understand, enhance and upgrade relationships problems between staffing and Local 2 Union representatives

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
- Facilitated, strengthened and implemented culinary aid to outlet chefs in quality, menu design and special events
- Liable for mentoring, developing and coaching of junior chefs throughout 29 kitchens, 750+ cooks
- Guided culinary leadership and special event consulting services throughout the organization

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.
- Worked as liaison between the Olives Group and WDW Dolphin Management
- Administered all aspects related to food, expenses and budgeting, establishing elevated F&B standards
- Short-term commitment due to a non-compete clause within my 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
- Co-ordinated support for Executive Chef with all culinary operational & administrative responsibilities
- Influential throughout the operation with budgeting, costs, and savings. \$220m annual revenue
- Facilitated, developed and provided aid to all outlet chefs in food quality, menu design and special events
- 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
- Liable for all allocations, expenses, scheduling and supervising of 85 employees

Raffles Hotel

Singapore

www.affles.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
- Directed all inventory, purchasing, product transfer and cost controlling in conjunction with requirements
- Expedited in all guest chef festivals & promotions along with special food & wine events within the hotel
- Influenced daily in the maintenance and improvement of the previously implemented high standards

Leith's Restaurant

Kensington Park Road, London, UK

Senior Chef de Partie

Apr. 1996 – Feb. 1997

(1 Michelin Star Restaurant, Lunch & Dinner)

- Assisted chef in all duties related to food quality, presentation and operations of 75-seat restaurant
- Small team of only 6 kitchen employees

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
- Responsible for 24-hour room service, main kitchen production & all catering & banqueting
- 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
- Operated on all stations, along with special occasions and banqueting

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!AkhFtYvijZjRkkoiquFE1HAPeexa?e=0X9Qfe>

ARTICLES & PR LINKS

<http://gulfnnews.com/gn-focus/special-reports/ramadan/inside-jumeirah-emirates-towers-ramadan-kitchen-1.1847220>
<http://www.peach-water.com/blog/merrywell-upstairs/>
<http://thenewdaily.com.au/life/2014/02/13/merrywell-burger-recipe/>
<http://sf.eater.com/tags/ewart-wardhaugh>
<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>
<http://www.lasvegassun.com/news/2002/jan/18/columnist-muriel-stevens-inductees-treated-to-gran/>
<http://news.google.com/newspapers?nid=1876&dat=20000613&id=JDMfAAAAIBA&sjid=388EAAAAIBA&pg=6581.5762237>
<http://jamesbeard.starchefs.com/events/2004/01/019.shtml>

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 Troisgros : 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