

CHRISSEY BENOIT

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OBJECTIVE

A dynamic hospitality business professional with balanced experience. Comprehensive knowledge, of restaurant development, B.O.H and F.O.H, human resources, best business practices, openings and acquisitions. Extensive experience in restaurant licensing, construction management, operations, service standards, equipment, staff guidance, training, sales motivation, business analysis and scaling. Collaborating with team to identify business adjustment pathways for efficiency. Motivated to pursue a career with an evolving and inspiring company. Equipped with a sense of operational detail, goals and drive to succeed. Looking to assist and focus on big picture development where I can continue to be utilized in a way that is mutually beneficial.

Portfolio Link: WWW.CHRISSEYBENOIT.COM

Director of Business Development Field of Greens-Current

Working with dynamic company on a growth pattern with multiple locations. Assisting in developing foundational structure that is necessary for scalability, revenue protections, staff development and concept opportunities. Added H.R. program, new employee policies, management program for utilization of growth tools, such as employee coaching, purchasing, and labor strategy. Work with owners to uncover opportunities that will increase revenues as well as get more "R" out of R.O.I.. Oversee new construction projects, keeping project on task and on budget. Completing all necessary licensing for operations. Develop and launch opportunities for co-branded sales through offsite fresh vending with the launch of FOG Market. Develop partnerships with local businesses for mutual benefit. Developed relationship with HMS host to put locations in the Palm Beach International Airport and Palm Beach University. Operating Agreements and Lease Agreements.

Feeding Palm Beach County, Feeding South Florida 2019-2021

General Manager-20,000 sq ft facility. Licensing, safety, daily care and upkeep processes. Oversaw buildout of 5,600 square foot state of the art kitchen for large scale meal production. Created meal production plan-audit system of meal pattern ingredients. Development of medically tailored meals, cost and distribution.

EDUCATION

Orange Coast College

Food Manager Certification.

KEY SKILLS

- LICENSING
- INDUSTRY EFFICIENCIES B.O.H & F.O.H.
- COST ANALYSIS
- SCALING PROCESSES
- HIRING-ONBOARDING
- PROJECT MANAGEMENT
- TEACHING OPERATIONAL CONCEPTS
- ORGANIZATIONAL CONCEPTS

AWARDS

- MULTIPLE CONCEPT AND MENU AWARDS.
- MEDIA ON PORTFOLIO LINK
- DESIGN AWARD

Spotted Cat/Café Negril-New Orleans-French Quarter 2018-2019

Worked on existing club kitchen to remodel the space as well as the menu for scratch made food. Developed the team to create the food and serve the consistent flow of merry makers on a very lively Frenchman Street. Produced events with high visibility such as CNN's new year's eve broadcast, Mardi Gras and many other highly attended events.

Adventurous Palate 2005-2014-Multiple Concepts

Adventurous Palate Catering-Havana Hideout-The Production Kitchen-The Little House-Permitting, construction project management, menu development, payroll, HR, staff training and development. BEO creation, and catering contracts. Product procurement and pricing analysis. Day to day operations.

The Breakers Hotel/Special Events 2004-2005

Oversaw the smooth set up, execution and breakdown of high level events, from dignitaries and speeches to \$1500 a person weddings.

The Inn at Quogue, Hamptons NY 2001-2004

General Manager-cost corrections to wine selections, bar products and menu. Hiring staff and training seasonally. Development of full catering program for quaint historic Hamptons location.

Rosewood Resorts/ Caneel Bay, St. John U.S.V.I.1999-2001

Training & Customer Standards Supervisor-Restaurant Manager-for exclusive 170 acre resort, catering to high end and high profile clientele. Created and executed programs to maintain 5 star rankings, and personal touch at this iconic resort.

Wolfgang Puck Food Company, California/Florida 1995-1999

Training Development-New Restaurant Openings Nation Wide. Wrote and developed classroom program for ongoing training of incoming new staff, new restaurant openings and ongoing training. Developed training for guest interactions, food knowledge and sales techniques to be delivered in an authentic and sincere way, to provide a fulfilling guest experience.

CLIENTS

- ***List of former consulting clients and projects available.***
- ***Letters of recommendation available***

