

Raymond Pendas

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PROFESSIONAL EXPERIENCE:

2/2015 - 12/2020 -- Executive Chef - Montammy Golf Club, Alpine, NJ

Upscale Golf & Country Club of 400+ Families, 2+ Million Annual Food + Beverage Sales

Daily Overall:

- Managed Large Staff, including 2 Sous Chefs, 14 Cooks, 6+ Porters
- Immediately and throughout covid began taking extra precautionary measures on sanitation, SD+
- Began offering members pantry/refrigerated goods & ingredients for purchase when not readily available in stores
- In 2020 prepared and executed over 5,000 "Heat & Eat" Meals to go, including specialty dishes for holidays, and other member requests with minimal staff
- Volunteered Meals to Go for local charities whenever possible throughout covid
- Updated Pricing and Specs on Entire Inventory
- Changed/Added Vendors As Needed to Ensure Utmost Quality and Improved Cost Control
- Upgraded Quality and Diversity of Food Program while still Reducing Food Cost
- Conducted Individual Assessment/Training Sessions with Each Staff Member
- Reduced Payroll Costs by Re-Structuring Placement & Duties of Current Staff While Striving For Minimal Loss of Jobs and Better Production
- Continually produce Fresh, Quality House-Made Stocks, Butcher/Fillet Meats & Seafood, In-House Soups from SCRATCH, also Creative Desserts utilizing Molecular Gastronomy

Membership Relations:

- Greet & Visit With Dining Tables During Lunch and A La Carte & Casual Dinners
- Balance Out Menus by Offering Newer Food Trends alongside Classic Country Club Favorites
- Introduce New Food Ideas by Offering Gratis Samples During Casual Evenings or Cocktail Hours
- Share "Back of the House" Updates with Membership Via Seasonal Newsletter Articles
- Maintain an Open Door Policy with Members

Management Support:

- Purchase All Food and Handle All Vendor Price Negotiations
- Cost Out Catering Functions
- Meet with Prospective Catering Clients to Review Menus and Conduct Tastings As Needed
- Complete Profit & Loss Reports for Member Functions and Catering

2/2010 - 2/2015 -- Executive Chef - Apple Ridge Country Club, Mahwah, NJ

Casual Family Golf Club of 200+ Members, 1.2 Annual Food + Beverage Sales

Achievements:

- Immediately Reduced Food Cost while Greatly Improving Food Quality
- Updated Pricing and Specs on Entire Inventory
- Changed/Added Vendors As Needed to Ensure Utmost Quality and Improved Cost Control
- Modernized Entire Menu Program Including: Lunch, A La Carte Dinner, Buffet, Holiday, Catering
- Conducted Individual Assessment/Training Sessions with Each Staff Member

- Reduced Payroll Costs by Re-Structuring Placement & Duties of Current Staff While Striving For Minimal Loss of Jobs and Better Production
- Corrected All Problems with Unsafe or Outdated Kitchen Equipment at Minimal Cost
- Re-Organized the Flow and Structure of Work Stations for Utmost Safety and Efficiency
- Began Producing Fresh, Quality House-Made Stocks, Soups, Desserts & Other

Membership Relations:

- Greet & Visit With Dining Tables During Lunch and A La Carte & Casual Dinners
- Incorporate Specialty Items on Holiday Menus such as Caja China Roasts or Specialty Desserts
- Introduce New Food Ideas by Offering Gratis Samples During Casual Evenings or Cocktail Hours
- Share "Back of the House" Updates with Membership Via Seasonal Newsletter Articles
- Maintain an Open Door Policy with Members

Management Support:

- Purchase All Food and Handle All Vendor Price Negotiations
- Handle Waste Management Contract Negotiations and Scheduling
- Complete Profit & Loss Reports for Member Functions and Catering
- Attend Board Meetings or Other Member Meetings as Needed for Q+A
- Complete Kitchen Inventory Every 30 Days to Ensure Accurate Pricing
- Cost Out Catering Functions
- Meet with Prospective Catering Clients to Review Menus and Conduct Tastings As Needed

Daily Responsibilities and Professional Ideals:

- Continually Oversee all Day-to-Day Kitchen Operations as Outlined Below*

2/96 - 2/2010 -- Executive Chef - Green Brook Country Club, North Caldwell, NJ

Prestigious Jewish Golf & Country Club of 220+ Families, 2.3 Million Annual Food + Beverage Sales

***Kitchen Operations (20+ Staff Members):**

- Maintain the Utmost in Safety, Cleanliness, Equality & Professionalism in the Work Place
- Make the Best Use Of Fresh, Seasonally Available Goods & Ingredients
- Continually Update & Improve Menus
- Purchase and Approve All Food & Beverage Items with Steady Emphasis on Freshness & Quality, while Meeting Monthly & Annual Food Cost Goals
- Hiring, Placement & Scheduling of All Kitchen Staff
- Monitor All Prep Stations to Ensure Consistent Safety, Quality & Freshness within All Dining Venues, and Provide Instruction/Assistance as Needed to Each Employee
- Assist General Manager with Profit & Loss Projections
- Work with Controller on Budgets, Inventory and Monthly Food & Labor Projections
- Meet with Dining Room Staff Weekly to Review Menu Changes and Conduct Q+A
- Attend Member Committee Meetings to Improve Member/Staff Relations and Obtain Feedback
- Personally Prepare Stocks, Soups, Sauces and Specialty Hors D'oeuvres, Desserts & More
- Proficiently Break Down/Butcher All Large Cuts of Meat and Fish
- Supervise Expediting Process and See To Proper Plate Presentation
- Continually Monitor and Maintain All Kitchen Appliances & Equipment
- During Off Season: Research & Experiment with New Food Ideas, Update Menus, Retain Minimal Staff as Needed for 'Deep Cleaning' of Entire Kitchen, Equipment & Appliances, Assess and See To Necessary Repairs/Updates throughout Kitchen, Re-Assess Staff and Conduct Interviews as Needed.

Achievements:

- Rated Amongst the Top Ten NJ Country Club Food Service Programs by *NJ Golfer Magazine* 2001-2002
- Performed the Following for Two Seasons, During Extensive \$13 Million Club Renovation:
 - Ran Temporary Operations in Outdoor Tent Facility including Daily Lunch & Private Parties
 - Served as Food & Beverage Manager including Catering Sales
 - Worked with Architects, Kitchen Designers and Construction Managers to Devise Plans for the New Kitchen, Canteens, Receiving, Recycling and Office Areas
 - Selected Equipment and Supplies and Assisted with Installation Issues
 - Arranged Placement of All Kitchen Staff and Fully Re-Stocked Kitchen and Stations Upon Start-Up

1/91 - 2/96 -- Exec. Chef and Sous Chef - Lake Mohawk Country Club, Sparta, NJ

Lakeside Community Estate Country Club of 2,500+ Families & Open to General Public, 1.3 Million Annual F&B Sales

Executive Chef (3/93 - 2/96):

- Oversaw and Provided Assistance on All Food Prep Stations for Staff of 10+
- Purchased All Food for Banquets and Seasonal A La Carte Restaurant
- Calculated Annual P&L Projections for Restaurant, Club Events and Private Functions
- Menu Planning for All Private Banquets and A La Carte Menus (Updated Monthly)
- Artistic Presentations for All Garde Manger Displays (Mirror Displays, Fruit Carvings, Terrines, Galantines)

Sous Chef (5/92 - 1/93):

Spring/Summer Season:

- Managed Outdoor Lakefront Restaurant Operations and A La Carte Kitchen Staff of 6
- Created Daily Lunch and Dinner Specials
- Expedited Lunch for 100+ Daily and Sunday A La Carte
- Personally Prepared Soups, Stocks, Sauces, and Performed Butchering of All Meats and Fish
- Worked A La Carte Sauté and Grill for 180+ Nightly
- Scheduled Kitchen Staff for A La Carte

Fall/Winter Season:

- Prepared and Executed All Banquets/Private Functions while Completing Culinary Education
- Assisted in Breakdown and Cleaning of Kitchen Equipment, and General Prep. for Following Season

9/87 - 9/89 -- Sous Chef - City Crab Restaurant & Bar, New York, NY

- Purchased All Fresh Seafood at Fulton Fish Market Daily
- Cleaned and Filled Daily Seafood Purchases
- General Food Preparation for A La Carte Lunch and Dinner

* References Furnished Upon Request *

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SCOPE OF MENU PLANNING:

A La Carte Dinner -- Modified Each Week, combines Member Favorites and Inspired Originals.

A La Carte Breakfast & Luncheon -- Breakfast and Brunch Stand-Bys, Inventive Salads, Artisan Sandwiches, Creative Wraps, Fresh Seafood Dishes, Grilled Selections and Daily Soups & Specials. May also include Full Salad Bar, Carving Stations and Made-to-Order Omelet Station.

Grille Room Bar & Restaurant -- Casual, Time-Honored "Country Club" Fare and Satisfying Home Style Meals, Fresh Salads & Soups, and Premium Steaks, Chops & Burgers.

"Theme" Nights - Fun Evenings with Applicable or Cultural Menus such as: Hours D'oeuvres & Desserts, Mardi Gras, Casino Night, Italian Night, Beach Clam Bake, Steak House, Cinco De Mayo, 50's, 70's, 80's Themes, Drive-In Movie Night, Jazz Under the Stars, Hawaiian Luau, English Pub and Many Others.

Festive Hours D'oeuvres Selection -- Varied Menu of Fun & Trendy Appetizers that are both Tasty and Eye-Catching, used for Theme Nights, Weddings or Any Private Function.

Wine Pairing Dinners -- An Elegant, Seasonal Dinner with a Thoughtfully Planned Menu for which Each Course, Including Dessert, is Paired with a Complementary Wine Selection.

Private Party Catering -- An Extensive List of Customized Menu Choices for Weddings, Bar/Bat Mitzvahs, Golf Outings or Other Parties, from White-Gloved Sit-Down Service, to a less formal yet Elaborate Buffet. May Include Butlered Hot/Cold Hors D'oeuvres, Lavish Seafood Bar, Caviar Station, Carving Stations, Sushi, Pasta or Other Chef-Attended Stations, Ornate Mirror Displays of Antipasto, Cheeses & Crudite with Decorative Carvings, Abundant Bread Displays, Appetizing Salads, Artistic Ice Carvings, Elegant Chafers of Classic & Modern Entrees and Side Dishes, as well as Various Dessert Options as outlined below.

Dessert Options -- May Include a Customized Plated Dessert, High-End Celebration Cake, and/or Grand Viennese Table with various cakes, pies, pastries & cookies. Other options are "Make Your Own" Sundae Station, Chocolate Fountain, Cotton Candy or other Novelty Attended Stations, Mirrored Displays of Chocolate-Dipped and Freshly Sliced Fruit with Carvings. Other Options Are Tiered Trays of French Macarons/Fruit/Petit Fours on Tables, Customized Color-Themed Candy Displays, or Butlered "Mini Desserts" such as mini Milkshakes, Cupcakes & Other Creations, many of which are made In-House.

Holiday Dinners -- Religious or Non, The Emphasis for Holidays Is on Time-Honored Cuisine with a Nod to the Traditional, while Newer Ideas and Updated Prep Methods & Presentations Can Be Introduced. All Holiday Menus are Thoughtfully Created with the Freshest Ingredients of the Season in Mind.

Kids Buffet -- Tasty, Amusing "Kid Cuisine" and Appetizers Appealing to the Younger Set including Entertaining Dessert Ideas for Birthdays, Bar/Bat Mitzvahs, Graduations, Halloween Parties, "Kids Disco Nite" or other Kids Holiday or Themed Parties.

Sunday Dinner Buffet -- Casual Family-Oriented Buffet Consisting of Hearty "Sunday Supper Classics" and other Crowd-Pleasing Entrees, Sides, Salads and Desserts that Vary Weekly.

Golf and Pool "Canteen" Restaurants -- Each has its own Relaxed Daytime Menu including Casual Grilled Items, Fresh Salads, Sandwiches, Wraps, Fries, Soft-Serve Frozen Yogurt, Ice Cream Novelties, Fresh Fruit/Cups, and other Savory, Sweet, and Healthy-Choice Snacks.

Golf Cart Service -- Snack and Beverage Service for Daily Golf and Golf Outings.

Specialized Cuisine -- Kosher Style, Vegan, Gluten-Free & Other Dietary Needs Can be Met.

Raymond Pendas **PROFESSIONAL ACHIEVEMENTS & ACTIVITIES**

- * **1991 - Hotel/Motel/Restaurant Show - Jacob Javitz Convention Center, New York, NY**
First Place - Tallow Sculpture Second Place - Mirror Display

- * **September, 1993 - February, 1994:**
Travelled abroad and worked in various establishments throughout Malaga, Seville and Asturias, Spain.

- * **Participate in Annual "Taste of the Country Club Chefs"**
An annual trade event for New Jersey golf and country clubs to gain exposure and attract new members and catering events to their club

- * **Attend various trade/food shows for continued knowledge of new products, trends, and ideas**

- * **Volunteered for Various Charity Events, including:**
 - **Project Self Sufficiency**
 - **Taste of Talent for Newton Memorial Hospital**
 - **Wine and Roses Charity for Breast Cancer Fundraising**
 - **Hospice Center for Diabetes**
 - **Susan Koman For The Cure Golf Outing**
 - **Play For Pink and Play For Time - Breast Cancer Awareness Events**
 - **Various Charity Game Dinners at Perona Farms, Sparta, NJ**
(featured on "*Extreme Cuisine*", Food Network 1998)