

Chef Morris Buck  
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**EDUCATION:**

A.A.S. Culinary Arts, Texas Culinary Academy 2007  
Diploma Le Cordon Bleu Culinary Arts 2007

**TRAINING/CERTIFICATIONS:**

Food Handler's Certification, ServSafe Certified  
ProManagement Certified in Nutrition  
ProManagement Certified in Restaurant Supervision  
ProManagement Certified in Cost Control

**SKILLS:**

Restaurant Opening: Responsible for opening 10 different restaurants from the ground up  
Consulting: Have reorganized existing establishments to bring up to Corporate Standards  
Catering: Able to organize and prepare catering events for 1000 people  
Private Dining/In-Home Service & Delivery: Own & Operate Echios Catering

**ADDITIONAL:**

Inaugural member of the TCA Alumni Wall Of Fame 2008  
Appeared on T.V. commercials as advertisement for Café Castronova  
Appeared on cover of two different local magazines/ written up or mentioned in 5 publications  
Volunteer at the 2006 Texas Food & Wine Festival in Buda, Texas, April 2006  
Competed in the 2005 Student Culinary Olympics at Texas Culinary Academy, October 2006  
Competed in the 2006 TCA Barbeque Competition, May 2006

**WORK EXPERIENCE:**

**2009-Pres Executive Chef, Oasis, Austin, TX (512) 266-2441**

- Run multiple kitchens in a multi-million dollar establishment, the 2<sup>nd</sup> largest privately-owned restaurant in the country
- Responsible for Menu Development, Revision
- Create diverse weekly lunch and dinner specials
- Manage food and labor costs to meet required budget
- Inventory and purchasing of all kitchen perishables and dry goods
- Responsible for setting a daily PAR for prep sheets
- Responsible for opening restaurant and closing facility at close of business
- Knowledge of all kitchen procedures and safety policies
- Interpret management policies, plans and directives then make appropriate applications

**2007-2009 Executive Chef, Café Castronova, Lakeway, TX (512) 263-3322 [www.cafecastronova.com](http://www.cafecastronova.com)**

- Developed new menus for Castronova's dining room and cigar bar
- Develop daily dinner features for restaurant
- Create custom menus for special event clients to suit their specific tastes and/or dietary needs
- Cater dinner parties, special occasions, office gatherings, etc
- Major part of Cafe Castronova's marketing campaigns such as TV commercials and print advertisements.
- Accountable for all hiring and terminating of kitchen staff
- Accountable for BOH scheduling
- Responsible for complete kitchen layout for optimum performance
- Responsible for keeping inventory and purchasing of all kitchen perishables and dry goods
- Responsible for setting a daily PAR for prep sheets

- Responsible for opening restaurant and closing facility at close of business
- Created all kitchen procedures and enforced safety policies
- Responsible for training cooks for future placement in the organization
- Ability to coordinate kitchen personnel in the processing of meals for a seating capacity of 70
- Responsible for organization and cleanliness of kitchen
- Knowledge of overall restaurant management to include, operation policies, directives and procedures as they relate to budget, purchases, sales and payroll.
- Ability to interpret management policies, plans and directives then make appropriate applications
- Accountable for verifying bank transactions before and after the shift
- Accountable for all deposits made to the bank

**2006-PRES Executive Chef/Owner**, Echios Personal Chef Service, [www.echioscatering.com](http://www.echioscatering.com)

- Prepare and serve gourmet meals on site/in home for clients.
- Create weekly set Menu's and deliver meals to order for my clients.
- Create Custom menus for clients to suit their specific tastes and/or special dietary needs.
- Cater small dinner parties, special occasions, office gatherings, etc.
- Offered personal coaching to clients on how to prepare delicious, gourmet meals
- Offered convenient online ordering /online payment
- Created email notifications of our Weekly Menu updates, announcements of new features & services, and current special offers or promotions
- Managed all aspects of business

**2005 – 2007 Executive Sous Chef & Acting Executive Chef**, Sodexo, Austin, TX (512) 673-3456

- Assist Executive chef in planning weekly menus
- Assisted in all aspects of Grand Opening of Accents Café in Sun City, Georgetown, including training staff
- Led the team of cooks to cater events for up to 800 people
- Responsible for keeping inventory and purchasing of all kitchen perishables and dry goods
- Responsible for setting a daily PAR for prep sheets
- Responsible for opening restaurant and closing facility at close of business
- Knowledge of all kitchen procedures and safety policies

**FOH Supervisor**

- Responsible for the operation of two satellite food stands in addition to the main cafeteria.
- Responsible for the coordination of catering events for the Selectron employees
- Knowledge of overall restaurant management including, operation policies, directives and procedures as they relate to budget, purchases, sales and payroll
- Ability to interpret management policies, plans and directives then make appropriate applications
- Accountable at close of business, for audit of daily receipts and accountability of deposits made to account
- Ability to manage food and labor costs to meet required budget

**2004 – 2005 Head Line Cook, MOD / Assistant Manager**, IHOP Austin, TX (512) 345-7124

**2003 – 2004 Lead Line Cook, BOH Expo**, Chilis Grill & Bar, Round Rock, TX (512) 255-4001

**2000 – 2003 Corporate Trainer, Assistant Store Manager**, Hooters, Round Rock, Texas (512) 341 – 9464

- Manager, Hooters Stand at the Dell Diamond
- Knowledge of required training and set - ups for new store openings
- Responsible for training proper procedures, SPECS, and safety policies for placement of future cooks in our organization
- Knowledge of required food and labor percentages for restaurant, and ability to help meet those requirements
- Ability to coordinate kitchen personnel in the preparing and processing of meals for the restaurant