

Brian Walter

20 YRS OF EXECUTIVE CHEF EXPERIENCE (Honorary James Beard Foundation Member)

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Authorized to work in the US for any employer

Work Experience

Executive Chef/Culinary Director

87 Sussex Restaurants-Jersey City, NJ

October 2022 to Present

Created New American French menu and concept for 87 Sussex Restaurant. Received "Best New Restaurant 2024", NJ Monthly Magazine. Managed and trained 20 Cooks in classic French technique. Striving every day to be New Jersey's best high end restaurant.

Executive Chef

Carmine's Italian Restaurant, Times Square-New York, NY

September 2021 to Present

Managing BOH staff of 85 cooks, porters and 5 Sous Chef. Achieved All food cost, labor cost, and capital budget goals for the largest grossing restaurant in America. Received highest rating from NYC health department.

Executive Chef/Culinary Director

Metropolitan Golf Group, Shackamaxon CC-Scotch Plains, NJ

October 2017 to February 2021

- Ø Created all actual and projected operating budgets for F&B. Food Cost 32% Labor Cost 23%
- Ø Built and maintained tight member relations, proving to them I was always at their service.
- Ø Designed seasonal menus for 5 restaurant concepts, and multiple banquet menus while keeping health and organic paramount.
- Ø Developed detailed BOH and FOH training manuals for a staff of 30 cooks and 3 Sous Chefs
- Ø Executed hundreds of successful golf outings, Member Guests, elaborate weddings, bat/bar mitzvahs, and corporate dining events.
- Ø Implemented a mentorship program to strengthen staff from within and reward future leaders.
- Ø Awarded the highest Health department and safety ratings.
- Ø Chose all China and small wear and worked closely with the GM to choose tables, chairs and décor for new grillroom concept.
- Ø Given the distinction of "Special Master Tradesman" Rahway School District.

Corporate Executive Chef

MGL Restaurant Management Group-Raritan, NJ

March 2011 to October 2017

- Ø Created concepts, menus, operational budgets, and managed BOH staff at all locations: Char Steakhouse Red Bank, Char Steakhouse Raritan, Char Burger and Creamery, Oh'Brian's Pourhouse, Seafare Chipperry, Matteo's Italian Ristorante, MGL Foodservice and Corporate Catering.
- Ø Designed and executed the business plan for a \$15 million catering and restaurant consulting company
- Ø Developed extensive training manuals and recipe books for BOH and FOH staff

- Ø Managed, culinary staff of 50 Chefs and cooks to follow strict codes of conduct and adhering to recipes
- Ø Exclusive Corporate Caterer for ESSRX Production Company, HBO, NYC
- Ø Achieved the highest ratings from multiple health departments
- Ø Maintained a 25% food cost overall for all restaurants and corporate catering facilities
- Ø Awarded "Top 5 Chefs in NJ" NJ Life Magazine.
- Ø Awarded "NJ Best Burger" 2011 & 2012 New Jersey Monthly Magazine.
- Ø Executed business plan for 7 corporate catering facilities and kiosk.
- Ø Maintained a 25% food cost for all corporate catering facilities

Executive Chef

Hamilton Farm Golf Club-Gladstone, NJ
November 2009 to March 2011

- Ø Created and presented haute cuisine to NJ and NY's elite clientele
- Ø Catered over 30 successful weddings all of which were priced 100k and up
- Ø Executive Chef and Culinary Director SYBASE LPGA Event
- Ø Developed the business plan and all culinary aspects of the 2010 SYBASE, LPGA Tour
- Ø Coordinated hundreds of events including member guests, NJPGA, NJ Scratch and NJCCA
- Ø Executive Chef for the New York Jets Christmas Gala and the NY Jets Golf Outing for Charity
- Ø Assisted Chef John Rellah at the most prestigious culinary competition Bocuse d'Or
- Ø Maintained Food Cost 32% Labor Cost 28%
- Ø Maintained a 30k inventory keeping loss at a club record low
- Ø Consulted on the design and concept of the newly redone Club House and 19th Hole
- Ø Hired and managed a staff of 15 classically trained chefs

Corporate Executive Chef

Char Steakhouse & Acqua Ristorante-Raritan, NJ
January 2005 to November 2009

- Ø Star Ledger 3 Star Review "Char Steakhouse takes stylish step in new direction"
- Ø Courier News Review "New Chef Brings Perspective to Acqua"
- Ø Star Ledger 3 ½ Star Review "Young Chef Brings Innovation To Acqua"
- Ø New York Times "Very Good" Review, Only Exceeded By "Outstanding"
- Ø James Beard Foundation Barilla, "Introducing Young Chefs Luncheon"
- Ø James Beard Foundation Award Nomination, "Rising Star Chef"
- Ø Maintained 35% food cost at Char Steakhouse
- Ø Maintained a 25% food cost at Acqua Ristorante
- Ø FOX 5, Good Day New York "Tribute to the Ice Cream Soda"
- Ø NBC, Today in New York, "Guest Chef Appearance"

Chef De Cuisine

The Union Club-New York, NY
January 2004 to January 2005

- Ø Chef in a union-controlled environment, creating a bond between union and nonunion employees
- Ø Worked along side the Executive Chef and General Manager, to provide outstanding service
- Ø Assisted Chef Gray Kunz opening Café Gray at the Time Warner Center

Executive Sous Chef

Guastavio's-New York, NY

January 2003 to January 2004

- Ø Recruited by Celebrity Chef Daniel Orr to manage all aspects of restaurant
- Ø Maintained a 23% food cost
- Ø Orchestrated banquets ranging from 300-1200 of Manhattan's most notable personalities
- Ø Managing Chef of a large kitchen staff, created three specials daily, expedited lunch and dinner service
- Ø Executed all menus, for banquets and a la carte, performed with precision, speed, and diligence

Chef De Partie Entremetier

Lespinasse, St. Regis Hotel-New York, NY
May 2002 to December 2003

Trained under Executive Chef Christian Delouvier, acquiring incredible taste combinations and plate designs

Chef De Partie

Le Cirque 2000, Palace Hotel-New York, NY
January 1999 to May 2002

- Ø Trained under Executive Chef Sottha Khunn, Peirre Schaedelin, Alain Allegretti and Paolo Dorigato
- Ø Knowledgeable in every station: garde-manger, sauté, pasta, entremetier, saucier, rotisserie, poissonnier

Chef De Partie

French Consulate-New York, NY
January 1996 to April 2002

- Ø Student of French Master Chef Luc Pasque
- Ø Studied French technique, discipline, and cleanliness

Commis

Feast and Fetes-New York, NY

- Ø Commis under Executive Chef Daniel Boulud
- Ø Flavors of New York, Liver Foundation Dinner Fundraiser, The Pierre Hotel

Commis

PO-New York, NY

- Ø Commis under Executive Chef Mario Batali
- Ø Trained in vegetable preparation, sauces, ragout, butchering, and fresh pasta.

Commis

D'Artagnan NYC-New York, NY

- Ø Roti, and Sauce preparation

Education

Diploma in Grand Culinary

FRENCH CULINARY INSTITUTE - New York, NY
1999

Skills

- Financial acumen
- Budgeting
- Business Analysis
- Data Warehouse
- Cooking
- Customer relationship management
- Hotel experience
- Mentoring
- Sybase
- Application Development
- All levels of Culinary Management and Restaurant Management (10+ years)
- Banquet Experience
- Forecasting
- Profit & Loss
- Cost control
- Culinary Experience
- Leadership
- Marketing
- Pricing
- Human resources management
- Restaurant Experience
- Microsoft SQL Server
- Menu Planning
- Senior leadership
- Teaching
- Process improvement
- Purchasing
- Food industry
- Human resources
- Labor Cost Analysis
- POS
- Customer service
- Computer Networking
- Kitchen Management Experience
- Catering
- Cost management
- Restaurant Management

Certifications and Licenses

ServSafe

Food Handler Certification

Additional Information

PRESS AND ACHIEVEMENTS

Nominated President of Fanwood Township's Business Association

"NJ's Best Burger" 1st Place 2Years in a Row, NJ Monthly, Rosie Saferstein

Executive Chef and Culinary Director SYBASE LPGA Event

Time Warner Center Opening, Café Gray

Accompanied and Assisted Gray Kunz at the "World Food Show" in NY

Assisted Jacques Pepin and Julia Child in "Good Morning America"

Courier News February Issue "Char Steakhouse Creates buzz among carnivores"

NJ Monthly, Rosie Saferstein, "Modern Chef"

Courier News, Conversations with Chefs, "A New Spin On Tradition"

Flavor and the Menu Winter Issue "Under Explored Regions"

FOX5 Good Day New York "Tribute to the Ice Cream Soda"

NBC Today in New York "Guest Chef Appearance"

New Jersey Monthly Fall Issue "Home Gourmet"

Courier News Review "New Chef Brings Perspective to Acqua"

James Beard Foundation Barilla, "Introducing Young Chefs Luncheon"

Star Ledger October Issue "Who's Afraid of Brussels Sprout"

Courier News August Issue "Common-Sense Lessons in Food Preparation"

Star Ledger July Issue "Cantaloupes Adapt to the Menu and the Dish"

New Jersey Monthly , Rosie Saferstein, "Front Burner Restaurant News"

Taste of Somerset, Bridgewater Manor

Created Menu For John Phelps Wine Tasting

Flavors of New York, Liver Foundation Dinner Fundraiser, The Pierre Hotel

Gourmet Magazine Fall Issue "Gala Party, Café Gray

Reviews

Star Ledger 3 Star Review "Char Steakhouse takes stylish step in new direction

Star Ledger 3 ½ Star Review " Young Chef Brings Innovation To Acqua

New York Times 3 Star Review "Outstanding"