

Kenyatta Ashford

2713 12th Avenue ♦ Chattanooga, TN 37407 ♦ (423) 320-5269 ♦ ashford_kenyatta@hotmail.com

SOUS-CHEF

Specializing in Contemporary French, Franco-German Brassiere, & Fine-Dining Cuisine
Dynamic, Customer Focused, & Team-Spirited

OVERVIEW

Over 14 years of professional cooking and kitchen management experience in public and private settings. Demonstrates expertise in budget control, menu development, project management, and team building. Strong skills in training personnel and developing quality relationships with vendors and area farmers. Ability to establish priorities, meet strict deadlines and multi-task.

CULINARY EXPERIENCE

CHEF/OWNER

Neutral Ground Chattanooga

2020 - Present

CHEF de CUISINE

The Read House Hotel, Chattanooga, TN.

2018 - 2020

SOUS-CHEF

Easy Bistro & Bar, Chattanooga, TN

2015-2017

Managed house operations and performed procurement functions implementing quality assurance and cost control measures. Responsible for assisting the Executive Chef with aspects of managing the kitchen and kitchen personnel, ensuring the quality preparation of all menu items and proper handling/storage of all food items in accordance with standards. Works with the Executive Chef to coordinate the purchase of all food and develop menus, maintaining approved food cost and labor cost.

James Beard Award Semifinalist: 2016 & 2017 -Chef Erik Niel

P.M. SOUS-CHEF

Weekapaug Inn, Westerly, RI. 5★ *Relais & Chateaux*

2014– 2015

Responsible for assisting the Executive Chef with aspects of managing the kitchen and kitchen personnel, ensuring the quality preparation of all menu items and proper handling/storage of all food items in accordance with standards. Works with the Executive Chef to coordinate the purchase of all food and develop menus, maintaining approved food costs and labor costs.

EXECUTIVE SOUS-CHEF

Manchester Country Club, Bedford, NH

2013– 2014

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Manages the day-to-day operation of the kitchen to include: staffing, menu planning, ordering, vendor monitoring, and food production. Maintains and evaluates existing food concepts as well as the developing of new ones to ensure the highest quality of food and profitability.

CHEF de CUISINE

Black Creek Mountain Country Club, Chattanooga, TN 2011 – 2013
Chef de Cuisine for private country club serving Contemporary French cuisine. Responsible for hiring and directing two cooks and stewards. Proven ability in kitchen efficiency, quality control, and resource allocation with focal point on profitability. Manage house operations and perform procurement functions, implementing quality assurance and cost control measures. Designed food menu and was planner on development team for new kitchen design. Provided in-home catering for club members during clubhouse renovation.

CHEF de PARTIE – Sauté

St. John's Restaurant, Chattanooga, TN-5★ 2010 – 2011
Sauté Chef for upscale restaurant committed to using local and seasonal ingredients. Prepared hot appetizers and seafood entrées in a clean and timely manner. Maintained work station according to Health Department guidelines. Replenished stock as needed.
James Beard Award Nominee: 2009, 2010, & 2012-Chef Daniel Lindley

CHEF de PARTIE – Garde Manger

The Inn at Blackberry Farm, Walland, TN - 5★ Relais & Chateaux 2010
Chef Garde Manger for five-star restaurant specializing in Foothills cuisine. Highlighted a daily amuse-bouche for guests, preparing them for meals.
James Beard-Best Chef Southeast 2013: Chef Joseph Lenn,

SOUS-CHEF

Lüke of John Besh Restaurant Group, New Orleans, LA 2008 – 2010
Sous-Chef of restaurant patterned after historic Franco-German Brasseries. Led team of 20 employees while assuring quality control and minimizing waste. Butchered meats, poultry, and fish. Prepared various types of charcuterie.

CHEF de PARTIE – Garde Manger/Sauté

August of John Besh Restaurant Group, New Orleans, LA - 5★
Sauté Chef for Contemporary French cuisine restaurant with a focus on local ingredients. Prepared fish dishes as well as appropriate sauces. As well as cold food appetizer preparation and desserts.
James Beard-Best Chef South 2006: Chef John Besh

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ADDITIONAL CULINARY EXPERIENCE

American Bounty Restaurant, <i>CHEF de PARTIE</i> , Hyde Park, NY	2007 - 2008
Terrapin Restaurant & Bistro, <i>CHEF de PARTIE</i> , Rhinebeck, NY	2007
Silas Marley Restaurant, <i>COMMIS</i> , Chattanooga, TN	2006
Café LeMont & LeMont's Catering, <i>COMMIS</i> , Chattanooga, TN	2002 – 2007

EDUCATION & PROFESSIONAL CREDENTIALS

The Culinary Institute of America
Associates of Culinary Arts Hyde Park, NY

Iowa State University
Basic Sausage Short Course Ames, IA

Lee University
Master of Arts in Teaching
Bachelor of Science in Business Administration Cleveland, TN

James Beard Foundation
Jean Louis Palladin Work/Study Grant

Stage
Café Boulud New York, NY

Serv-Safe Certificate
Serv Safe Sanitation Certified Expires 2020

REFERENCES

Upon request