

Ted Przybylo

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PROFESSIONAL SUMMARY: Innovative, progressive and hard-working food service professional with extensive restaurant and banquet management experience.

AREAS OF EXPERTISE

<ul style="list-style-type: none">• Restaurant Management• Front of the House Operations• Back of the House Operations• Purchasing Inventory• Menu Development	<ul style="list-style-type: none">• Sales & Marketing• Budgeting & Finance• Food Costing• Capital Asset Management• Customer Service / Hospitality	<ul style="list-style-type: none">• Quality Control• Troubleshooting• Staff Management• Training & Development• Policy Development• Oral/Written Communication
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PROFESSIONAL EXPERIENCE

White Eagle Banquets

Executive Chef / Owner

1988-Present

Overview

Oversee and direct the day-to-day operations (with emphasis on back of the house) for a locally popular restaurant, banquet and catering facility (seating capacity 2,500) with 3 kitchen operations (restaurant, banquet and satellite catering facility). Simultaneously prepare and serve 7 different events with varied menus and serving styles (plated, buffet and family style).

Kitchen Management

- Proactively develop and plan menus to meet necessary price points, reflect food trends and availability of seasonal items while retaining a high level of customer satisfaction.
- Monitor and control food and beverage costs and inventory.
- Implemented innovative automated purchasing software to track and compare vendor availability and pricing, achieving a 23% food cost without sacrificing food quality.
- Established sanitation and maintenance programs and standards to ensure safety and cleanliness, resulting in a greater than 95% score on health and fire inspections.

Business Operations

- Develop, monitor and manage an annual budget of \$5,000,000.
- Analyze data, research and resolve problems, and provide an exceptional level of customer service and quality.
- Oversee and troubleshoot all issues related to the physical plant including utilities, mechanical systems, exterior appearance and capital projects.
- Expanded the business to include offsite catering and party carry-outs, increasing revenue by \$500,000 annually.
- Simplified equipment maintenance program to effectively reduce downtime.
- Analyzed and negotiated utility contracts, resulting in a \$60,000 annual savings.

- Successfully developed process improvements that streamlined workflow and coordinated schedules.

Staffing

- Manage over 25 kitchen staff including recruiting, training, performance management, and morale.
- Sourced and implemented automated time & attendance system to streamline recording keeping.
- Analyzed and reorganized staff schedules to achieve a 14% labor cost.
- Led successful effort to reduce employee turnover, sick days, and injuries.

Sales & Marketing

- Oversee all sales and bookings for private events including weddings, benefits, memorials, and family and corporate parties.
- Led the effort to expand marketing to gain trade show business resulting in a \$1M annual increase in revenue.
- Identified and capitalized on niche banquet market.

PLENTYWOOD BANQUETS & RESTAURANT

GENERAL MANAGER / OWNER

1997-1999

- Oversaw staff of 60 for a 6-room banquet facility with seating capacity of 500.
- Developed menus and also managed all administrative functions including sales, advertising, marketing, and menu development.
- Responsible for a 28% increase in sales through exceptional sales programs.
- Sourced and implemented a point-of-sale system and new accounting software to improve controls and efficiency.

EDUCATION

Associate of Applied Science, The Culinary School at Kendall College, Evanston, IL

University of Denver (general education coursework)

Certified Dietary Manager (CDM)

Illinois Sanitation Certificate # 01418046

REFERENCES

Available upon request.