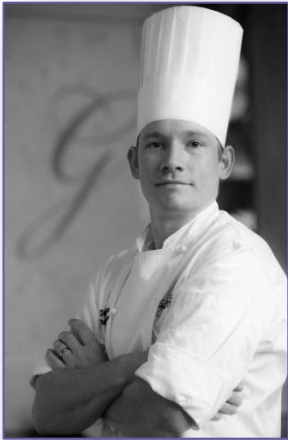


CURRICULUM VITAE + @NCFOODCULTUREPORTFOLIO



DAVID BENJAMIN MOORE

PROFILE

A proven culinary operations leader with twenty-one years of experience focused on coaching the evolution of professionally driven hospitality teams capable of exceeding expectations, creating lasting memories for all guests and passionately pursuing success

EXPERIENCE

DIRECTOR OF OPERATIONS, CRIBBS HOSPITALITY LLC

JANUARY 2018– PRESENT

Responsible for all operational aspects and executive culinary advisement of Cribbs Hospitality Group businesses comprised of four multi-branded concepts.

Leading the evolution of a standardized comprehensive approach to all new product / menu development and recipe R&D • Building organizational systems and refining operations team leadership backed by effective and on-going associate training • Analytics based financial engineering and innovative execution of existing brand enhancement and cross-promotion goals • System-wide creative social growth, marketing and photography • New concept and brand guardrails creation and implementation • Sculpting purchasing, payroll and inventory systems • Human resources solutions including performance tracking and progressive disciplinary structure management • Epic event planning

CORPORATE RESTAURANT CONSULTANT, INDEPENDENT, MULTI-STATE

MARCH 2017– PRESENT

Facilitating in-depth food and beverage operation consultancies for several rapidly growing restaurant groups in North Carolina, South Carolina and Alabama

New menu and promotional offerings R & D • Recipe system standardization • Craft mixology and liquid arts program development • Defining new brand culture and philosophy through comprehensive staff training guidebooks • Sculpting an elevated guest experience • System-wide analytics including – Menu engineering, Multi-dimensional product mix analyses, S.W.O.T analyses, C.O.L.A

EXECUTIVE SOUS CHEF / INTERIM EXECUTIVE CHEF

THE BALLANTYNE HOTEL & LODGE CHARLOTTE, NORTH CAROLINA — 2006–2017

Marriott~Starwood Luxury Collection Boutique Style Property
FORBES FOUR STAR • AAA FOUR DIAMOND • PRESIDENTIAL VENUE

Supervised all Culinary operations, Stewarding operations & Extern Programs for six culinary colleges • Over 50 direct report culinarians & 15 stewards • Main Hotel & Golf Pavillion ~ 15M Fiscal F&B revenue • 208 Guest Rooms with 24 hour dining service • 30,000 sqft Meeting & Event space • 7 Internal revenue centers • 100 seat À la Cart Fine Dining restaurant
• Pastry kitchen with Executive Pastry Chef on premise • Nationally ranked Spa • PGA Championship course • On-site Public Cooking 7 years

The Lodge ~ On-site 35 room group retreat•4000 sqft Meeting & Event space•Private chef maintained vegetable & herb garden

The Cottage ~ On-site 4 guest room intimate residential style home • Personal chef & Dietitian services offered
705 Roseclift • Greer • South Carolina • 29651

EXECUTIVE PASTRY CHEF, CRIPPENS COUNTRY INN,
BLOWING ROCK, NORTH CAROLINA 2005–2006

Luxury Mountain Inn Property

MOBIL THREE STAR • AAA THREE DIAMOND • JAMES BEARD NOMINATED

Responsible for creation and production of all breads, pastries, desserts, ice creams / sorbets • 80 seat Á la Cart Fine Dining restaurant • 9 well appointed guest rooms • Chef driven New American concept; menu changing nightly with product being sourced locally as well as from a private estate farm growing solely for the restaurant

EXECUTIVE CHEF, THE MEADOWBROOK,
BLOWING ROCK, NORTH CAROLINA 2001–2005

Full Service Blue Ridge Mountain Retreat Property

AAA THREE DIAMOND

Supervised all Culinary operations, Stewarding operations & Outside catering arm (Goodsport Productions) servicing all musical talent contract riders to the George M. Holmes Convocation Center • 8M Fiscal F&B Revenue • 62 Guest rooms, Permanent residence annex & Private pool suites •

Over 15 direct report culinarians fluctuating seasonally • 10,000 sqft Meeting & Event space • 3 Internal revenue centers • 74 seat Á la Cart Casual Dining restaurant

EDUCATION

SPARTANBURG METHODIST COLLEGE, SPARTANBURG, SOUTH CAROLINA

JOURNALISM - ASSOCIATE OF ARTS 2001

DANIEL MORGAN TECHNOLOGY CENTER, SPARTANBURG, SOUTH CAROLINA

CULINARY ARTS - HONORS PROGRAM 1998

PERSONAL AND PROFESSIONAL REFERENCES

TIMOTHY TOOHEY – CATEGORY DEVELOPMENT MANAGER – FOODBUY LLC

PETER GRILLS – GENERAL MANAGER – CONCORD HOSPITALITY INC

JOSEPH KELLY MORROW – EXECUTIVE CHEF – TRAVISTOCK COUNTRY CLUB

DAVID GARDNER – EXECUTIVE SOUS CHEF – BANK OF AMERICA CHARLOTTE – COMPASS GROUP

CERTIFICATIONS AND ACCOLADES

SERVSAFE CERTIFICATION 13763815 EXP. 2021

•
SERVSAFE PROCTOR CERTIFICATION – CURRENT
COMPLETED INSTRUCTOR EXAM 2016
SERVSAFE ALCOHOL ADVANCED
COMPLETED DUAL ROLE EXAM 2018

•
NCRLA / UNC - HACCP VALIDATION &
VERIFICATION COURSE

•
PACKAGING SOLUTIONS & MINIPACK VACUUM
SEALERS – HACCP Portal Training Program

•
NATIONAL RESTAURANT ASSOCIATION –
ACCOUNTING & CONTROLS SEMINAR 2004

•
TIPS CERTIFICATION 1580026

•
THE EMPLOYERS ASSOCIATION COURSES
Bridging the Generational Divide ~ Motivating the
"B" Player Maintaining Improvement ~ Motivating
the Average Employee Principles of Management
~ Role of the Supervisor
The Supervisors Role in Management ~
Communications

•
Starwood Luxury Collection – Leadership Training
Pathway
Leading Service Culture Curriculum

•
SYSCO – eNutrition – Web-based Nutritional
Program Training Course

•
Harvard Business School – edX – Science &
Cooking Programs

ASSISTED WITH JAMES BEARD FOUNDATION
DINNERS
2007 ~ 2010 ~ 2013

•
CHEFS GARDEN FOOD & WINE EVENTS 2007 ~
2008 ~ 2009

•
Chaîne des Rôtisseurs DINNERS 2011 ~ 2019

•
AWARDED BEST DISH NORTH CAROLINA ~ FINE
DINING 2011

•
PERSONAL CHEF TO THE FIRST FAMILY DURING
THE DEMOCRATIC NATIONAL CONVENTION
2012

•
TASTE OF THE NATION CHARITY EVENT
BEST DISPLAY 4 YEARS RUNNING ~ BEST HOT
DISH 4 YEARS RUNNING ~ BEST COLD DISH 2
YEARS

•
TASTE OF THE NFL
BEST DISPLAY 2011

•
STEELITE INTERNATIONAL PHOTO PUBLICATION
2010

•
Competition Dining Series – Fire In The City
SEMI FINALIST 4 YEARS

•
OBTAINED RANK OF EAGLE SCOUT – TROOP 1 SC
PROJECT COMPLETED WITH MOBILE MEALS

•
AWARDED TWO NATIONAL SCHOLASTIC GOLD
KEYS IN 3D CERAMIC & SCULPTURAL ARTS

COMPLETE MEDIA PACKAGE CAN BE VIEWED AT <http://www.ncfoodculture.com>