

Robert J McClellan

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| Profile | <ul style="list-style-type: none">▪ Chef/Baker 30+ years▪ Hotel Restaurant Manager▪ Restaurant Owner▪ Catering Company Owner | <ul style="list-style-type: none">▪ Former TIPS instructor for alcohol servers▪ ServSafe Certified▪ EMS First Responder, Volunteer Firefighter▪ Drug, Alcohol, and Tobacco Free |
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| Work History | <p>September 2010 - Present Owner/Operator, Chow! Here & Now Mobile Catering - Pie Town, NM I have a custom-built, fully self-contained commercial kitchen trailer. I use it to do food sales at festivals and other public gatherings. I also do private events such as weddings and family reunions. I provide meals for multi-day events in remote locations such as elk hunting camps, and mining and well-drilling crews. See www.chowhereandnow.com</p> <p>October 1998 – August 2009 Owner/ Chef, Fairway Catering Co. Dixie Convention Center - St. George, UT Our catering company had an exclusive contract for all food and beverage sales at the Dixie Convention Center. We prepared full-service breakfast, lunch, dinner, both served meals and buffets, including white glove service for groups up to 2,500 people. Our events included multi-day conventions and upscale events such as weddings. We provided full-service off-site catering for groups up to 800 people. I was in charge of the kitchen, food production, purchasing and receiving. My good friend and partner was in charge of front of the house service, sales and accounting. Because our business was seasonal, we operated with just 6 full-time employees and up to 80 additional part-time employees depending on the size and duration of the events. We held a state-issued class 4 liquor license which enabled us to provide full bar and liquor service for our groups. We also provided concessions for spectator sports and events for up to 6,000 people.</p> <p>September 2002 – January 2005 Owner, St. George Seafood Company - St. George, UT As a side project, my partner and I opened and ran a very successful small restaurant that sat 26 people, featuring handmade fish & chips and a small fresh fish market. We sold the business to two of our restaurant employees.</p> <p>November 1996 – March 2000 Owner/ Chef, Fairway Grill, - St. George, UT My partner and I opened a full-service 140-seat restaurant featuring basic home cooking and “comfort food.” Virtually everything was made from scratch, from soups, sauces, right down to the daily hamburger and sandwich buns. I was in charge of all production and purchasing, while my partner was in charge of service and front of the house operations. As a result of the success of this restaurant, we were able to secure the contract at the Dixie Convention Center and create the Fairway Catering Co. We later sold the Fairway Grill restaurant to two of our employees so we could concentrate on the Dixie Convention Center operations.</p> <p>March 1995 – November 1996 Meat Cutter/ Sales, Kanab Custom Meats - Kanab, UT I was a meat cutter and also did outside sales to restaurant and food service operations for a family owned, federally inspected, USDA meat production plant.</p> |
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October 1991 – February 1995

Food and Beverage Director, Olympus Hotel - Salt Lake City, UT

The General Manager of Little America Hotel took on the task of renovating one of the landmark high-rise hotels in Salt Lake City, UT. As a former employee of his, he brought me in as part of a team to accomplish this. I took over and managed a 24-hour full-service restaurant and catering department, serving groups up to 500 people, within the 393-room hotel. In three years, we were able to double the bottom line in food and beverage operations.

February 1988 – October 1991

Executive Chef, Holiday Inn Resort Hotel - St. George, UT

I operated a full-service restaurant and catering department for groups up to 350 people in a 110-room hotel. I also provided off-site catering.

November 1985 – February 1988

Banquet Chef / Asst Manager, Little America Hotel - Salt Lake City, UT

I worked in the catering department of a five-star 800-room hotel providing banquet service for groups up to 2,000 people.

December 1984 – November 1985

Executive Chef, West Winds Truck Stop - Green River, UT

I operated a full-service 24-hour restaurant for a very busy truck stop.

June 1979 – December 1984

Broiler/Short-order Cook, Prep Cook, Little America Hotel - Salt Lake City, UT

I worked in almost all positions, from front of the house to back of the house, in an 800-room five-star hotel.

July 1976 – June 1979

Pearl Diver, Prep Cook, Slice'm Thin's Restaurant - Richfield, UT

A full-service restaurant with catering facilities that served up to 150 people. While in junior high and high school, I worked for my father, who was the Executive Chef.

Education

1990 - Food and Beverage Director Training

Holiday Inn University
Memphis, TN

1990 - Certified Food and Beverage Executive Program

American Hotel Motel Association
Memphis, TN

1980 - Food Service and Restaurant Management

Sevier Valley Technical College
Richfield, UT

1979 - High School GED

References

Available upon request.