

ROY KHOO

254 Maple Creek Drive • NEWNAN • GEORGIA 30263 • 732 890 0099 • chefkhoo@hotmail.com

DIRECTOR OF FOOD AND BEVERAGE / EXECUTIVE CHEF

Accomplished and extensive management and culinary career of over 20 years. Demonstrated success in high-volume restaurant and banquet operations. Strong leadership and hands-on management style combined with interpersonal and team-building skills. Creative approach driving and maintaining cost reductions and profit growth through productivity, operational efficiencies, and quality improvements in new, acquired and existing properties.

EXPERTISE INCLUDES:

- Food & Beverage Cost Controls
- Kitchen Staffing & Training
- Procurement & Vendor Relations
- Inventory Management
- Efficiency Improvements
- Leading Culturally Diverse Work Force
- Special-Events Management
- Renovations & Capital Projects
- Standards & Compliance Excellence
- Quality Assurance & Control
- Nutrition, Ethnic & Organic Specialization
- Database Marketing and Analysis Strategies

PROFESSIONAL EXPERIENCE

DIRECTOR OF FOOD AND BEVERAGE

Princeville Resort, Kauai, Hawaii
SH Hotels & Resort

APRIL 2019 – APRIL 2020

Strategic business leader for food and beverage / culinary operations with key focus on new and acquired resort vision and branding. Oversight of development and implementation of transitional food and beverage service vision, strategy and related initiatives. Operational management meeting target customer needs, employee satisfaction, resource management, growing revenues and maximizing financial performance throughout all phases of transition.

DIRECTOR CULINARY / EXECUTIVE CHEF

Cancer Treatment Centers of America, Newnan, GA

2012 – April 2019

Opened food services in this specialty hospital promoting a vision of changing the perception of food for healthcare. Produced wholesome meals and adopted practices and policies that support a healthy food system. Connected environmentally sustainable foods and improved nutritional quality emphasizing the role of food as nutritional support for healing and support in our unique customer community. Over a 5 year span, reduced Operating Expenses for site Culinary Services by approximately 2.5 million dollars while maintaining productivity and quality.

EXECUTIVE CHEF

Sandestin Investments, LLC, Destin, FL

2010 – 2012

Coordinated daily operations of this 2,400 acre premier destination resort located in Northwest Florida. Oversight of food and beverage activities for properties including the Sandestin Golf and Beach Resort, the Marriott Courtyard at Sandestin, the Marriott Residence Inn Sandestin, Cottage Rental Agency in Seaside, The Palms of Destin Resort and Conference Center, Silver Shells Resort and Spa and Silver Beach Towers Resort.

ROLES: EXECUTIVE CHEF / OPENING SPECIALIST / TRAINER

Capella Hotels - Singapore, Sentosa / Breidenbacher Hof, Dusseldorf / Schloss Velden, Austria

2007 – 2010

Coordinated daily operations of the Culinary Division in Singapore, managed pre-opening procedures, trained pre-opening teams at multiple resorts across diverse prestigious locations.

EXECUTIVE CHEF

The Ocean Place Resort & Spa, Long Branch, NJ
(West Paces Hotel Company LLC managed property)

2006 – 2010

As part of a team to manage this acquired resort property, brought in a team of Food and Beverage professionals and successfully led team in bringing resort to new standards and best practices.

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EXECUTIVE CHEF

1996 – 2006

The Ritz-Carlton (Multiple Properties)
Golf Resort, Naples, FL

Oversight of all food operations for 295 guest room AAA 5 diamond and Mobil 4 star resort with 2 restaurants.

- Planned and designed menus for breakfasts, brunches, luncheons, and dinner
- Hired, trained, scheduled, supervised 45 kitchen staff with dotted-line supervision of 82 service staff
- Conducted performance evaluations, motivated staff, and provided opportunities for advancement
- Set standards for food service operations
- In 2005 voted number 1 in Food and Service for Southeast Region by Travel and Leisure Magazine.
- Managed departmental labor budget and day-to-day payroll
- Demonstrated continuous improvement - voted 'Best Brunch' by Naples Illustrated in 2004 and 2005.

Bali Resort and Spa, Bali, Indonesia

- Managed daily culinary operations of this 338 guest room resort with villas and 8 restaurants
- Planned menus and created innovative food selections ensuring quality in all details
- Reduced food expenses 25 to 30% through effective price negotiations with vendors; improved inventory management control; consolidated procurement activities and supplier reduction
- Optimized work flow monitoring individual and team productivity and making modifications as needed
- Increased staff retention by encouraging camaraderie and cultivating improvement in the work environment
- Key role in kitchen renovation and upgrade evaluation alternative plans, appliances and equipment
- Directed off-premises catering events for groups of up to 400
- Created "Rasa Bumbu" Culinary Program guests are taught cooking to experience the marriage of Balinese culture and food
- Implemented yield / costing program to monitor fluctuations of prices and the ability to immediately change menu prices.
- Identified and facilitated state of the art cost-saving measures
- Elevated the level of cuisine and service with a clientele including Prime Minister, heads of state and visiting dignitaries.

St. Thomas, US Virgin Island

- Hired with key culinary role opening team of this 200 guest room resort with 4 restaurants
- Planned, coordinated, and executed all kitchen opening operations including: staffing, training, inventory, cost control, and food preparation and presentation
- Handled and coordinated pre-opening procurement activities
- Identified and implemented measures that noticeably improved sanitation
- Task force team for one month during the opening of The Ritz-Carlton Osaka, Japan
- Featured chef on the television series "Great Chefs of The Caribbean"

PRIOR CULINARY EXPERIENCE INSPIRING PERSONAL CULINARY CAREER AND JOURNEY

CHEF ROLES: EXECUTIVE SOUS CHEF; BANQUET / RESTAURANT / GARDE MANGER

1990 – 1996

The Ritz-Carlton Amelia Island; Fernandina Beach, FL; Buckhead, Atlanta

Demonstrated success and progressive roles in resorts including AAA 5 diamond resort with 3 restaurants AAA 5 diamond dining room.

GARDE MANGER CHEF

1987 – 1990

The Southampton Princess Hotel, Bermuda

Managed staff of 14 cooks. Responsible for personnel, training, costs as well as sanitation of the Garde Manger kitchen. Managed precision and detail of food presented by the Garde Manger department as well as production of showpieces.

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EDUCATION

Bread Baking, Culinary Institute of America 1995
American Cuisine, Culinary Institute of America 1994
Garde Manger, Culinary Institute of America 1989

PROFESSIONAL AFFILIATIONS

American Culinary Federation (ACF)
Chaine des Rotisseurs
Ordre Mondial des Gourmets Dégustateurs

AWARDS

International Foodservice Expo 2004, Orlando, FL
6th Annual Super Culinary Challenge
Team Competition: Bronze Medal

1995 Southeastern United States Food Service Expo, Orlando, FL
Show Piece: Gold Medal
Cooking Category 'B': Silver Medal

1994 Atlanta Culinary Show, Atlanta, GA
'Battle of Atlanta'
Show Piece: Gold Medal

1994 Southeastern United States Food Service Expo, Orlando, FL
Show Piece: Gold Medal (tallow and herb sculpture)
Cooking Category 'B': Bronze Medal

1993 Southeastern United States Food Service Expo, Orlando, FL
Show Piece: Gold Medal
Cooking Category 'B': Silver Medal

1992 Southeastern United States Food Service Expo, Orlando, FL
Show Piece: Gold Medal (salt dough)
Cooking Category 'A': Silver Medal

1990 Atlanta Culinary Exhibition, Atlanta, GA
Cooking Category 'A': Gold Medal with Best in Show

1989 121 St Salon Culinary Art, New York, NY
Hord 'oeuvres: Gold Medal

1989 Bermuda Professional Culinary Exhibition, Bermuda
Category: Cold Meat or Poultry: Gold Medal
Category: Seafood: Gold Medal
Category: Marzipan: Silver Medal

1988 Bermuda Professional Culinary Exhibition, Bermuda
Category: Butter Sculpture: Bronze Medal

1983 Kuok Hotels, Penang, Malaysia
Category: Ice Carving: Award of Excellence