DUSTIN J. RICKER

207.329.3136

dustinjamesricker@gmail.com

25 Isle of Palms East

 Bluffton, SC. 29910

FOCUS: EXECUTIVE CHEF/PITMASTER

Knowledgeable, energetic, self-directed individual with more than twenty five years experience in the food and beverage industry including over ten years in a food sales position and Chef/Owner of a successful catering business. BBQ Pitmaster, for top Hilton Head destination resort with 3 high volume outlets.

QUALIFICATIONS AND RELEVANT EXPERIENCE:

• Promoted and grew sustainable food program working with local farmers

• Successfully led culinary staff at 8 million dollar coastal resort property

•. Successfully planned and designed high volume kitchens; including equipment purchasing, line and dining room layout, menu concepts, planning and costing

•. Successfully controlled and maintained food costs to maximize profitability

• Wood fired manual BBQ Pitmaster smoking 4,000 lbs of BBQ product weekly specializing in brisket and whole hog

• Hired and trained all staff according to company policies and guidelines.

• Training and leadership skills; team building, management and employee hiring,

 scheduling and evaluation

• Menu development, product purchasing, controlling costs, and monthly inventory

• Successfully designed and executed manual BBQ smoking program for 3 Resort outlets with combined sales of 4 million dollars

• Managed commissary Resort kitchen with multiple high volume outlets and banquets

• Managed a staff of 30 plus employees during on premise and off premise catering

• Created menus utilizing local seasonal ingredients

• Knowledge and experience in front of the house positions including high volume bar

 tending and fine dining serving

• Territory Manager for area from Portsmouth, to Bar Harbor and the Western Mountains

 Region

• Educated business owners and chefs on products, specializing in proteins

• Persuasive and effective communicator

• Strong organization and management skills

• Peak performer with strong work ethic, commitment to quality and dedication to every task

**BEACH HOUSE RESORT**

Hilton Head, SC— January 2018 to present

Executive Chef / Pitmaster

## 46 ORIGINAL GASTROPUB

Bluffton, SC - September 2016 - January 2017

Executive Chef / Pitmaster

**TWO TOMATOES CATERING**

Bluffton, SC - March 2015 - September 2016

Executive Chef/Partner

**HARRIS GOLF, LLC**

Old Marsh Country Club - Executive Chef

Bath Golf Club - Executive Chef

2011-2014 Golf seasons

**BISTRO CATERING**

Bath, ME 2000 - 2014; Owner/Executive Chef

**PFG NORTH CENTER**

Augusta, ME September 2006 - September 2011; Area Manager,

white table cloth/protein specialist

**DOLE & BAILEY INC.**

Woburn, MA October 2003- September 2006; Area Manager/Food show chef

**PORTLAND YACHT CLUB**

Falmouth, ME. January 2000 - October 2003

Executive Chef

**PERFETTO**

Portland, ME. March 1997 - December 2000

Executive Chef

EDUCATION

Southern Maine Technical College, South Portland, Maine 1998-2000 Culinary Arts

Servsafe certified 2016