

Shawn Boling

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With 35-plus years of culinary experience, I have Successfully opened dozens of Restaurants and Bistros that included hiring and training all management. Created seasonal menus (IDDSI approved) and developed FOH & BOH manuals.

Employment History

10/19 – 10/22 Vice President of Culinary Services
Clearwater Living – Newport Beach, California

- Responsible for all aspects of culinary within IL, AI, MC, and Skilled Nursing communities in California, Nevada, and Arizona
- Wrote upscale restaurant-style cycle menus for IL, AL, MS, and Skilled Nursing (IDDSI approved) and implement those menus into kitchen production, FOH Service, and programed POS systems
- Designed kitchens and dining rooms from the ground up, working with Architects, Developers, Financiers, Construction, and Design Studios
- Provided guidance and leadership to all of our communities' Food and Beverage services departments, ensuring we provide our residents and guests with the industry's highest quality products and services
- Developed policies and procedures to maintain all communities' standards and signature items regarding state and local sanitation and Health Care food service requirements
- Created annual financials, spend downs, and ROI for new communities being built (average 2 per year) and acquisitions
- Advocate company culture for Clearwater Living and ultimately responsible for values-based leadership within the business, including transparency, accountability, and appreciation of all associates – fostering an environment focused on people and growth
- Collaborate with President to foster and promote an industry-leading vision for fresh, healthy gourmet dining within a Senior Living environment, ensuring department goals align with key initiatives
- Develop and communicate business strategies to effectively achieve the defined vision; evaluate outcomes, and adjust the approach to meet business objectives
- Hold leaders accountable for implementing business strategies aligned with the vision and company values
- Responsible for creating and training all culinary manuals with detailed processes and procedures
- Define & present critical metrics for measuring the success of each Department
- Work with the marketing team to maintain a relevant brand image for Clearwater Living; ensures that the brand is cohesive, engaging, and effective with our client
- Act as a gatekeeper for all culinary leadership positions ensuring management level positions are filled with influential business leaders

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3/17 – 4/21 Principal | Executive Chef
Culinary Coach Consulting - Seattle, WA

- Created Dining with Dignity Program - Training for MC, AL, and Skilled
- Culinary Coach Evaluation - On-site focus groups, evaluating kitchen layouts, equipment, vendor contracts, menu and recipe evaluations, budget reviews, and annual forecasting
- Cycle Menus Recipes – Created IDDSI-approved cycle menus with recipes for independent, assisted living, memory care, and skilled nursing communities
- BOH & FOH Training Manuals – Digital Deliverables
- Regional Culinary Support Visits - liaison between the home office and culinary field teams performing monthly Culinary Support Visits (in-depth evaluation of all areas within dining services)
- New business acquisitions, procurements, and culinary build-outs
- Provide strategic oversight for culinary innovation and development and set the vision
- Built a best-in-class culinary team and evaluated and innovate culinary processes and programs
- Effective at presenting clear and relevant information to large audiences in person or virtually

11/13 – 3/17 Culinary Director | Executive Chef
Transforming Age - Seattle, WA

- Responsible for all financial aspects of dining services
- Consulting with GC and architect to build-out new restaurant and bar
- Exceeding all financial budgets and annual forecasting
- Motivational interaction and training with team members
- Developed assisted living dining manuals for BOH & FOH
- Involved with the marketing department to create podcasts and videos that showcase culinary menus
- I was regularly working with marketing to cater open-house events
- Menu and recipe development for skilled, AL, MC, and independent living
- Monthly chef tables with residents and potential residents
- Implemented a very in-depth feedback program that improved resident culinary needs

03/99 – 11/13 F&B | Executive Chef
Twelve Baskets Catering - Kirkland, WA

- Exceeding all food, beverage, and labor budgets
- Purchasing and inventory control
- Monthly production forecasting for cafés and catering
- Leader-mentor for corporate cafes and restaurants
- Seasonal menu development and implementation
- Consultant for new corporate café openings

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01/96 - 03/99 Executive Chef | Director
Aramark at Boeing – Seattle, WA

- Managed 150 union employees, preparing and exceeding P&L budgets
- Responsible for managing \$10 million in sales at Corporate Boeing Headquarters
- Highly successful location manager for seven corporate cafes
- Key contributor for opening new restaurants in the California region
- Executive Catering Chef - Presidents of Boeing

06/90 - 01/96 Executive Chef
Twelve Baskets Restaurant - Bellevue, WA

- Created annual P&L budgets for restaurants and catering departments
- I developed seasonal menus and recipes
- Instrumental in the opening of new restaurants
- Purchasing kitchen equipment and small wares

01/88 - 06/90 Sous Chef
Hyatt Regency Hotel - Bellevue, WA

- Member of the executive chef team in opening the Hyatt Regency Hotel Bellevue
- Exceeding P&L budgets and annual forecasting
- Developed menus, recipes, and training on processes and procedures
- Taught monthly cooking classes

Education

American Culinary Federation – Certified Executive Chef
Southwestern Oregon Community College – Nutrition
Southwestern Oregon Community College – Sanitation & Safety
South Seattle Community College – Food Science Culinary Program

Community Involvement

Special Olympics Food Manger (Twelve thousand)	Fort Lewis, WA
Fry Hotel annual feeding the homeless (Five thousand)	Seattle, WA
Coach for North Shore Youth Soccer Association	Seattle, WA
Offering eight-week culinary internships for local colleges	King and Snohomish County
Chef Demos for local Farmer's markets	King and Snohomish County
Active ACF member (CEC certified)	Washington State

Awards & Achievements

Northwest Best Appetizer	Graham Kerr
Best Catering Chef in Seattle	Seattle Best Magazine
Top Two Best Caterers in Seattle	Seattle Best Magazine
Best Wedding Caterer in Seattle	Knot Magazine
Best workplace for waste prevention and Recycling	King County

References: Available upon request