# Clifton Gill

**EXECUTIVE CHEF**

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Dear Hiring Manager,

I am seeking a full-time Executive Chef position. I bring experience building restaurant operations from the ground up, developing menus and leading kitchen teams through opening and daily service.

At Omar's Bistro, I built a new restaurant concept from the ground up. My work covered menu design, recipes, plate costing, marketing and the operating systems needed to run the restaurant. I hired and trained staff, managed labor and P&L, and handled food vendors, purchasing, inventory, POS and delivery platforms.

At Seventy-Six, a new restaurant under 1983 Restaurants, I ran the entire kitchen opening. I designed the kitchen and menus, established purchasing and prep systems, and wrote operating guides. I hired, trained and scheduled a team of 14 serving 250 to 320 covers nightly, while managing kitchen budgets and private dining. That experience taught me how to turn an opening plan into a functioning kitchen.

I stepped away from restaurants to work in emergency medical services. Working as an EMT broadened my perspective on preparation, communication under pressure and supporting a team. I will bring those lessons into how I lead a kitchen.

My priority now is full-time kitchen leadership. I plan to maintain my EMT license and seek occasional per-diem shifts as my kitchen schedule allows.

I would welcome the opportunity to discuss your kitchen and demonstrate my cooking. Thank you for your consideration.

Sincerely,
Clifton Gill