Clifton Gill

EXECUTIVE CHEF

Burlington, MA | | clifton@chefcliftongill.com
chefcliftongill.com / Instagram / LinkedIn

Kitchen openings, from-scratch menus and hands-on team leadership.
Returning to full-time kitchen leadership with experience in emergency response, preparation and team coordination.

EXPERIENCE

Mar 2025 to Oct 2026

Emergency Medical Technician

Massachusetts and New Hampshire

- Licensed March 2025; provided 911 and interfacility care.
- Managed supply ordering and inventory; developed an infection control program.

2024

EMT School

Aug 2023 to Dec 2023

Executive Chef

Compass Group / FLIK Independent Schools · Brookline, MA

- Opened a dining account serving **600 students**.
- Managed the HACCP program and third-party food safety audits.
- Maintained food cost within the budget set by the school's CFO.
- Eliminated gluten-containing ingredients while meeting FLIK food quality standards.

Sep 2022 to Apr 2023

Executive Chef

Omar's Bistro · Lexington, MA

- **Built a new restaurant concept from the ground up**, from launch to daily operations.
- Designed menus and recipes; established plate costing and food budgets.
- Hired and trained staff; managed labor, food vendors, purchasing and inventory.
- Managed marketing, P&L, POS and delivery platforms; wrote operating procedures.

Jul 2022 to Sep 2022

Executive Chef 2

Sodexo · Quincy, MA

- Produced three meals daily for **300+ students**.
- Established health department logs, ordering guides and labor budgets.
- Maintained allergen-free zones for students with special dietary needs.

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EXPERIENCE

Dec 2021
to Apr 2022

Executive Chef

Kennedy Meadows / Hawthorne Senior Living · Billerica, MA

- Led 8 staff serving three plated meals daily to 70 residents.
- Reduced food and supply expenses **6%** through sourcing and cost control.
- Maintained kitchen safety standards for staff and food handling.

Feb 2021
to Dec 2021

Private Chef

New Harbor Hingham · Hingham, MA

- Planned and prepared daily meals within a monthly food budget.

Feb 2020
to Jan 2021

Executive Sous Chef

Vickie Lee's · Belmont, MA

- Produced **200+ holiday dinners** for delivery and supervised 3 cooks.

Nov 2018
to Feb 2020

Catering Assistant

East Meets West Catering · East Boston, MA

- Prepared off-site events and managed ingredients and catering supplies.

May 2013
to Nov 2018

Executive Sous Chef / Sous Chef

1983 Restaurants · Holland and Zeeland, MI

- **Seventy-Six:** built the entire kitchen operation from the ground up for a new 1983 Restaurants location.
- Designed the kitchen and menus; established purchasing, recipes, prep systems and operating guides.
- Hired, trained and scheduled **14 staff serving 250 to 320 covers nightly**; managed budgets and private dining.
- **Public:** led 8 staff serving 120 to 200 covers nightly.
- Standardized prep sheets, recipe files and product rotation.

CERTIFICATIONS

ServSafe Food Protection Manager
Valid through July 2027
MA Allergen Awareness
Valid through July 2027
OSHA 10

EDUCATION

Associate degrees
Culinary Arts and Culinary Management
Secchia Institute of Culinary Arts