**Chef Brian D. Buskey**   
107 Sampsonia Street, Pittsburgh, PA  15212                                                                                                                           
Home:  (412) 231-7582 - Cell:  (412) 709-0330 - Email:  [chefbuskey@verizon.net](mailto:chefbuskey@verizon.net)  
                 
**Experienced Executive Chef**                                                                                                                                                                   
Private Clubs  -  Fine Dining  -  Banquets  -  Menu Development  
  
Classically trained and highly disciplined Executive Chef with over 15 years of management and kitchen operation expertise. Achieved a proven track record of the following responsibilities and accomplishments:  
- Directed kitchen staffs of 6 to 28 employees with emphasis on fresh product  ♣ - Developed new lunch, dinner and banquet menus with prep sheets and food photos in response to guests’ needs- Implemented HACCP sanitation, safety and inventory controls- Professionally interacted frequently with members and guests- Developed various themed, wine and catered events for up to 1800 guests  ♣ - Simultaneously oversaw 6  to 12 food service outlets  ♣  - Coordinated ongoing food education and development of kitchen staff  ♣  - Monitored and enhanced food and employee safety  ♣  - Procured unique, local, natural and organic ingredients  ♣  
  
  
**Professional Chef Experience:**  
**Catering Chef, Instructor** **- Bidwell Training Center**, Pittsburgh, Pa – March.2015 to Present  
• Caters to President, Dignitaries and Benefactors  
• Instructor to students to serve 120 from scratch kitchen.  
  
**EXECUTIVE CHEF - MONTOUR HEIGHTS COUNTRY CLUB,** Pittsburgh, PA – Apr. 2013 to 2015  
• Executed the redevelopment of the entire kitchen team  
• Updated contemporary new menus for breakfast, lunch, and dinner services  
  
**BANQUET CHEF - ALLEGHENY COUNTRY CLUB**, Pittsburgh, PA – Oct. 2011 to Apr. 2013   
• Prepared banquets for up to 500 guests with attractive thematic and event-inspired presentations                                                                      
• Part of the culinary team to increase club revenues by $800,000  
  
**CHEF - UPMC CORPORATE HEADQUARTERS**, Pittsburgh, PA – Mar. 2009 to Apr. 2010   
• Executed innovative, trend-setting food for top UPMC executives under Chef Brad Kelly                                                       
• Primarily oversaw preparation of assortment of baked goods, pastries, breads and specialties

**EXECUTIVE CHEF - UPMC PASSAVANT**, Pittsburgh, PA – Mar. 2008 to Mar. 2009                                                                                                     
•Led kitchen in food preparation for patients, cafeteria, and on and off-premise catering                                                                                                                                      • •Completed corporate Diversity and Ethics training  
  
**EXECUTIVE CHEF - WILDWOOD GOLF CLUB**, Pittsburgh, PA – Apr. 2006 to Feb. 2008                                                                                                    
• Recruited and rebuilt new kitchen staff                                                                                                                                                 
• Created Receiver position and security procedures  
  
**EXECUTIVE CHEF - WYKAGYL COUNTRY CLUB,** New Rochelle, NY – Sept. 2005 to Apr. 2006                                                                              
• Controlled all elements that determined profit and loss                                                                                                                  
• Participated in Westchester Chef Association  
  
**EXECUTIVE CHEF - PITTSBURGH ATHLETIC ASSOCIATION**, Pittsburgh, PA - July 2004 to Apr. 2005                                                                             
• Successfully performed interim Executive Chef role                                                                                                                         
• Supervised 12 dining rooms  
  
**EXECUTIVE CHEF - LONGUE VUE COUNTRY CLUB,** Pittsburgh, PA - May 1999 to Sept. 2003                                                                              
• Orchestrated club’s first Chaîne des Rôtisseurs dinner for 80+ guests                                                                                                                       
• Attended CIA’s “Great Chef Series” with Jean Louis Palladian in Napa Valley, CA  
  
**EXECUTIVE CHEF - YOUNGSTOWN COUNTRY CLUB**, Youngstown, OH – Mar. 1998 to May 1999                                                                              
• Restored world-class cuisine to discriminating club membership of 425                                                                                                                
• Met all budgetary guidelines for food, labor and miscellaneous costs  
  
**EXECUTIVE CHEF - THE MOZART ROOM AT HEINZ HALL**, Pittsburgh, PA – Aug. 1995 to Mar. 1998                                                                      
•  Main responsibility was pre-theater dining, serving 120 guests a la carte                                                                                      
• Achieved  “Best New and Improved Restaurant” in Pittsburgh Magazine   
  
  
**Kitchen Experience:**  
  
**TOURNANT CHEF - THE DUQUESNE CLUB**, Pittsburgh, PA – Nov. 1989 to Aug. 1995                                                                     
• Selected to attend CIA’s “Restaurant Sampler Program”, Hyde Park, NY                                                                                         
• Assisted Executive Chef Keith Coughenour with practice of several competitions including Culinary Olympics  
  
**SOUS CHEF - THE IVY MANOR INN**, Ligonier, PA – Sept. 1987 to Nov. 1989                                                                                      
• Maintained all standards and regulations to achieve profitable competitive,quality                                                                                                                                                          • Recommended and implemented procedural and production changes  
  
**Kitchen Apprenticeships:**  
• Chestnut Ridge, Blairsville, PA – Nov. 1985 to Sept. 1987  
• Bel Aire Hotel, Erie, PA – Nov. 1984 to Nov. 1985  
• Hidden Valley Resort, Somerset, PA – Oct. 1983 to Nov. 1984  
  
**Professional Affiliations:**  
• Chaîne des Rôtisseurs, Chef Rôtisseurs  
• American Culinary Federation – Pittsburgh Chapter  
• Vice President ACF Pittsburgh Chapter  
• Pittsburgh Technical College Advisory Board  
  
**Education and Certifications:**  
• CIA Greystone, Napa Valley, CA,  “Great Chef Series” with Jean Louis Palladin  
• CIA Hyde Park, New York, Continuing Education, “Restaurant Sampler Course”  
• Greenbrier White Sulphur Springs Club Chef Institute   
• Westmoreland County Community College, Youngwood, PA  - Associate of Science, Culinary Arts  
• Current ServSafe Certification in Sanitation