**Chef Brian D. Buskey**
107 Sampsonia Street, Pittsburgh, PA  15212
Home:  (412) 231-7582 - Cell:  (412) 709-0330 - Email:  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