**Andrew Eith CEC**

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**Bachelor’s Degree in Hospitality and Restaurant Management**

New England Culinary Institute-Montpelier, Vermont

12/2013

**3 year Culinary Diploma**

Adolph Kolping Technical College-Muenster, Germany

7/2009

**Associate’s Degree of Occupational Studies. Culinary Arts**

The Culinary Institute of America-Hyde Park, New York

9/2006

**Culinary Experience**

**Instructor.** Kent State University. Kent, OH  
Hospitality Management. School of Education, Health and Human Services

8/2017 to Present

**Ohio District Culinary Operations Support and Operations Director.** Sodexo Walsh University  
Managing over 50 employees. 3+ million in annual sales volume. Financial responsibility, scheduling, menu planning, catering, purchasing, inventory, Sodexo systems management and implementation. District culinary lead for Ohio universities. DRIVE champion. Provides training and on boarding for newly hired managers.

4/2017 to 9/2018

**General Manager.** Sodexo Kent State University. Kent, OH  
Managing over 150 employees at the Eastway Cafeteria including 2 salaried managers and one executive chef. Over 4 million in annual sales. Financial planning & responsibility, scheduling, menu planning, catering, purchasing, inventory, Sodexo Simple Servings implementation, Sodexo systems management.  
1/2017 to 4/2017

**Executive Chef.** Sodexo Kent State University. Kent, OH  
Managing over 150 employees at the Eastway Cafeteria including one executive chef and 4 cooks. Over 4 million in annual sales. Menu planning, catering, purchasing, inventory, Sodexo Simple Servings implementation, Sodexo systems management. Created and integrated training systems for international student employees.  
3/2014 to 12/2016

**District Executive Chef/General Manager.** Aramark Cleveland Clinic offsite locations; Independence Technology Center, Parker Building, Administrative Campus and Beachwood Family Health Center Managed employees in 4 cafeterias among the greater Cleveland area. Strengthened Lyndhurst Meals on Wheels program and relations, catering, weekly financials, invoices, purchasing, inventory, hiring, scheduling, time keeping, menu development. P&L, waste reduction, Aramark systems management.

9/2012 to 03/2014

**Interim General Manager.** Sodexo University Hospitals Management Services Center   
Managed dining services staff. Processed weekly financials, including client invoices and corporate reports. 1.3 million yearly budget management. Menu development, interviewing, purchasing, hiring, scheduling and time keeping, Sodexo systems management.

7/2012 to 9/2012

**Chef Manager.** Sodexo University Hospitals Seidman Cancer Center, Cleveland, OH  
Managed the patient services employees. Responsible for interviewing, hiring, scheduling and time keeping. Manager for Wolfgang Puck Express. Financial management as well as catering for hospital executives. Cost control management.  
8/2011 to 7/2012

**Chef/Kitchen Manager.** University Hospitals Management Services Center, Shaker Heights, OH Prepared food, as well as formal catered meals and orientation for CEO, executives and staff of 1,000 Responsible for weekly menu planning, food orders and inventory. Use of Sodexo programs including; Food Management System, Sodexo Menu Graphics, Unit Financial System and Market Connection procurement.

2/2010 to 8/2011

**Sous Chef.** Lakeland Food Service, Kirtland, OH  
Kitchen supervisor, menu planning, prepared food for banquets, weddings and special events 2/2007 to 7/2010

**Chef de Cuisine,** Landidyll Wilminks Parkhotel. Neuenkirchen, Germany  
Trained staff in American cuisine and supervised externs.  
Worked with community businesses to provide their employees with culinary training. Menu planning and prepared food for banquets, weddings and special events Responsible for daily food orders and inventory.  
10/2008 to 7/2009

**Lead Cook.** The Ritz Carlton, Cleveland, OH  
Created and prepared the club level buffets and catered weddings and special events Menu development for the club level garde manger department.  
6/2004 to 2/2006

**Accomplishments and Awards/Certificates**

Rescue Diver Certified

**2017**

CPR Certified

**2017**

Kent State University voted #1 University Dining Program in America

**2016**

ACF Certified Executive Chef

**2016**

Sodexo Global Chef Malaysia, Singapore, Chile and India

**2014-2016**

Kent State University Employee Excellence Award

**2015**

ACF Silver Medal Basket Competition

**2014 and 2015**

Allertrain Food Allergy and Gluten Free Certified

**2014**

Sodexo Parkview Medical Center opening in Fort Wayne, IN

**2012**

OSHA Certification

**Current**

ServSafe Food Manager, Alcohol and Proctor Certified

**Current**

The Congress-Bundestag Youth Exchange (CBYX) for Young Professionals

**2008-2009**

First place Taste of Spain Recipe Contest

**2006**

Compass Group VIP dining at US Tennis Open in Flushing Meadows, NY

**2005**