

Andrew Kintigh
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Education

Culinary Management - Bachelor of Science | March 2006
The Art Institutes International Minnesota Minneapolis, Minnesota

Culinary Arts - Associate of Arts | March 2004
The Art Institutes International Minnesota Minneapolis, Minnesota

Related Work Experience

Executive Retail Supermarket Chef

Hy-Vee, Inc | June 2010 – current | Ankeny, Iowa

Host of weekly “Get Cooking with Hy-Vee” KCCI TV segments; create and execute menus for in-store wine and beer clubs as well as in-home caterings and private events; developed in-store chef brand; oversee Chef Creations menu and recipe development and production on a daily basis; lead Des Moines area Hy-Vee chefs in local events, including Iowa's Premiere Beer, Wine & Food Expo, Hy-Vee Whole Health Experience, Swine Festival, Morsel Combat, Blue Ribbon Bacon Festival and the Iowa State Fair; named 2014 Food Marketing Institute's Supermarket Chef Showdown Ethnic Meals Winner; uphold standards for customer service, cleanliness, sanitation, and associate appearance.

Food Service/Catering Director

ARAMARK Business Services | April 2008 – May 2010 | Duluth, Minnesota

Oversee all kitchen operations; process accounts payable, payroll, and financial reports for \$500,000 account including budget planning and execution; daily cash handling and sales reports; menu development and implementation; control food and labor costs; order food and beverage on a weekly basis; maintain accident-free workplace for two years; uphold standards for customer service, cleanliness, sanitation, associate appearance, and profitability; hire, train, discipline and terminate associates; implement standardized organizational/inventory system; provide friendly customer service to guests in person, over the phone, and through electronic communication. Implemented online catering ordering system to ensure customer needs were met and exceeded.

Catering Assistant

ARAMARK Business Services | July 2007 – April 2008 | Minnetonka, Minnesota

Daily cash handling and sales worksheets; organized and executed executive caterings; formatted recipes; created nutritional signage; implemented and maintained standardized organizational/inventory system.

Assistant Food and Beverage Manager

Wild Mountain Taylors Falls Recreation Services | March 2006 – July 2007 | Taylors Falls, Minnesota

Interviewed, hired, scheduled, motivated, evaluated, and trained associates; prepared and cooked food for cafeteria and events/banquets; organized, set up, cleaned up, and took

down multiple catered events in multiple site locations; product inventory and ordering; controlled food and labor cost; created recipes/new menus; maintained cleanliness and hygiene throughout kitchen and serving areas.

Food Production Management Intern

ARAMARK Business Services | November 2005 – March 2006 | Minnetonka, Minnesota

Assisted Executive Chef in standardizing food production systems; assisted in campus menu development; created nutritional signage and recipe formatting; implemented and executed standardized organizational/inventory system.

Pastry Chef and Kitchen Supervisor

Bobino Café and Wine Bar | April 2004 – October 2005 | Minneapolis, Minnesota

Created recipes for daily desserts, parties, and off-site catered events for up to 1,000 people; assisted Chef de Cuisine with menu/recipe costing and placing orders through purveyors; worked garde manger, sauté, and grill stations as needed.