

**Kevin Moore**  
**Moore Parties**  
277A Van Brunt St.  
Brooklyn, NY 11231

**Chef-owner (2007-2008)**

“Kevin’s” Red Hook, Brooklyn

Responsibilities: Daily oversight of operating a cafe. Menu and party planning, cost control, staffing for various catering events.

**Supervisor-Manager (2003-2006)**

Red Apple Group NYC

Supervising consultant overseeing the training of deli departments city wide. Inventory and purchase control. Chef-event planning for owner John Catsimatidis.

**Chef- Consultant (2005-2006)**

Liberty Bus Stop Cafe- East New York, Brooklyn

Responsibilities: Set-up services for new operation of 120 seat breakfast and lunch cafe. Menu design for Daily buffet and high volume take out delivery service. Installed ordering systems, staffing, overall design.

**Chef-owner (2003-2005)**

Sammy's Bistro- Brooklyn N.Y.

Responsibilities: Daily oversight of operating a 25 seat bistro

Daily Menu changes, ordering, staff hire, bookkeeping.

**Chef-Owner (1995-Present)**

Kevin Moore Catering- NYC

Responsibilities: Menu and party planning, cost control, staffing for various events.

Contracts include: Russian consulate and Russian ballet, wine tastings for the French ambassador and 20 guests, yearly private parties for various notable families.

**Chef - Consultant (1997-1998)**

Pier A - Wings Point Associates- NYC.

Responsibilities: revisions of four main kitchens and service areas, review of equipment inventory, breakdown of kitchen and service flow, written reports and revised drawings.

**Chef - Instructor (1996-97)**

Karen Lee NYC

Responsibilities: Instructing classes in Pan-American cuisine. Managing chef of various catering events in New York and on Long Island.

**Managing Chef**

New York Chefs, Chelsea Pier

Responsibilities: Coordinating and presenting numerous events at Pier 57.

**Executive Chef (1985-1992) 3 Stars - New York Times**

Wings Point Restaurant, East Hampton, N.Y.

Responsibilities: Menu and special planning for the season. Restoration of ailing business. Wedding banquets for up to 400 guests, brunch and lunch add to volume.

**Exchange Chef (Winter of 1991)**

Chateaux Et Residence De Batouwe, Tricht, Netherlands

Responsibilities: Design and implementation of menu for an American festival. Regional dishes of the United States was focus, a la carte as well as a six course menu were offered.

**Consultant Chef (Winter 1989-90)**

Whitehall Club, New York City

Responsibilities: A gentlemen's club. Implementation of new menu, change of kitchen staff. Training of new staff, updating over-all appearance of food.

**Chef-Owner (1980-1985)**

Montgomery Street Restaurant, Rheinbeck N.Y.

Responsibilities:

All details of owning, managing, front and back of fifty seat International Restaurant. Preparing and executing all menu items. Customer relations and trouble shooting. Banking transactions. Noted as one of the finest restaurant in the Hudson Valley.

**Chef (1976-1978)**

Chalet Restaurant, Roslyn, Long Island N.Y.

**Additional Catering:** Charlotte's NYC, Creative Edge NY, Metropolitan, Glen Cove LI