

Henry Lamar Brown

Pensacola, Florida 32502

cheflb66@gmail.com 770-401-5700

PROFESSIONAL SUMMARY

An experienced professional with over 20 years of owning and operating small businesses within: the horticultural and culinary fields. History of achievement in building businesses from start up: managing financial/customer relationships/inventory/capital equipment/vendors/quality standards and delivery.

- Restaurant, Catering and Event Management
- Institutional Food Service
- Food and Beverage Supply / Purchasing / Inventory Control.
- Built a highly successful Hydro Seeding Company with annual revenues of \$750,000.

PROFESSIONAL EXPERIENCE

Culinary Experience

2006-Present

Pensacola Bay Center (2019-Present)

Sous Chef working under Executive Chef Robert Pettway

Direct food preparation in collaboration with the Executive Chef. Assist with menu planning and execution for all VIP and special events. Oversee and manage kitchen personnel.

A Divine Event Catering, Norcross, GA (2014-2018)

(A large Atlanta based catering company that provides full-service catering for: wedding, corporate, and sports events of up to 1200 attendees.)

Off Premise Lead Chef

Oversee and ensure that all food preparation, cooking, and distribution meet plating, quality and time standards for large group sit-down or buffet events. Ability to maintain strong focus over long periods of time, and partner with other chefs, servers, and on-site personnel.

Home Plate Gourmet, Roswell, GA (2006-2016)

Owner

Full service catering chef for visiting team clubhouse at Turner Field for the Atlanta Braves. Purchase, inspect and prepare all food, menus, and coordinate meal delivery.

Manage logistics for food prep, equipment, garnishes, and production schedules, including dietary guidelines and suggestions as provided by Major League Baseball.

Slate Table and Tap, Atlanta, GA (2012-2014)

Prep Cook/Line Cook

Provided all prep for growing Gastro Pub in Roswell, Ga. Provided line cook assistance at lunch and dinner when needed.

Sodexo, Atlanta, GA (2010-2012)

(Global provider of "quality of life" services for over 75 million consumers in 80 countries employing over 420,000 employees worldwide. Sodexo is an educational, government, sports and leisure, senior living, and healthcare partner.)

Cook III

Oversaw eight staff members and cooks involved in delivering luncheon food service for over 750 students, staff, and visitors on the campus of Georgia Tech. Inspected food supplies, freshness and inventory to ensure food met food handling and quality standards. Determined staff production prep and cooking schedules as well as accountability for timely food delivery. Constantly purveyed and kept vigilant watch over all kitchen practices, safety processes, sanitation and food handling by all staff.

Trained and mentored kitchen team on food preparation, menu interpretation, quality and presentation and logistics while maintaining strict adherence to time restrictions.

Ball Ground Grill, Ball Ground, GA (2008-2010)

Owner

Founder and self-funded this neighborhood bar and grill, Oversaw menu design, kitchen and food preparation, daily specials and staffing and training of wait staff. Managed all business operations functions including: financial, payroll, vendors, state/city regulatory and licensing, facility and equipment, supplies, and inventory management.

Horticultural Experience

1986-2006

L.B. Hydroseed Inc., Alpharetta, GA

(A grassing and erosion company that successfully built commercial and residential partnerships within the metro Atlanta community with annual revenues of \$750,000)

President/CEO

Founded and successfully directed all operations for this innovative grassing and erosion control company for twenty years. Developed business operation strategy, partner and customer marketing and sales strategy, and revenue goals. Drove annual revenues to approximately \$750, 000 a year with total self-funding.

Customer Partnership Management

- Built long term and ongoing relationships with commercial metro-Atlanta developers, landscaping leaders, civic and community organizations, and residential clients.
- Secured \$1.5 million contract for 1996 Olympic venue seeding and metro Atlanta wildflower plantings.
- Built solid reputation for quality and high standards, with superior customer service commitment.

Operations

- Built capital equipment from one Hydroseeder, to three Hydroseeders, two dump trucks, bobcats, tractors, and drill seeders.
- Analyzed site and silt conditions, determined best seeding approach, soil preparation and compaction requirements, and product/ raw material and cost projections.
- Negotiated and handled all contractual agreements ensuring that contract requirements were met.
- Oversaw all training of staff, including machinery operation, handling of all raw or chemical materials, safety practices, customer communications and strict adherence to company standards.
- Highly knowledgeable of: hydraulic mulch seeding, hydroseeding, planting processes involving slurry of seed technology, broadcasting and, slope and hill challenges, water/fertilizer processes, silt and drill seeding and soil compaction, grass varieties, and germination processes.
-

Business Management

- Within one year paid start-up debt and funding.
- Developed all marketing/sales programs, including brochures, grassing information, and sales programs. Skilled at educating customers about grassing technology.
- Managed all contractual, legal, public and city regulations, environmental impact issues and practices.
- Developed all work schedules, capital equipment purchase and maintenance, and seeding inventory, training and development of staff.
- Ensured that all risk management issues were evaluated annually, and that insurance coverage and worker's compensation policies met requirements.

EDUCATION / CERTIFICATIONS

Education: Three years of coursework towards Bachelor of Arts in Political Science
Georgia State University, Atlanta GA

Certifications: SafeServ Certificate, State of Georgia (2008-2018)
Event Planning Certificate, Clayton State University, Clayton, GA 2007
Culinary Arts Certificate, Clayton State University, Clayton, GA 2002
SafeServ Certificate State of Florida (2019-2024)