


Lynda Mousse

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Executive Chef

A gold medal winning Executive Chef with 3 decades of successful experience. Highly adaptable and accomplished in all cuisine types. Possess proven versatility with experience in hotels, independent restaurants, off site catering, store fronts and manufacturing. Adept at developing and working within budgets. Expert in productivity while controlling food and labor costs. Can flawlessly execute in the culinary arts, management, training, standardization, sales and marketing plans and customer relations.

Key Accomplishments

- ◆ Won 2 Silver medals & one gold medal as Chef at the New England Food Show Salon in 1995
- ◆ Awarded with a 5 month management assignment to train staff for the Kona, Hawaii Sheraton
- ◆ Sold and delivered Gourmet Catering services for 1600 people for Major Boston Apartment Co.
- ◆ Sold and delivered my largest non-profit catering event for 1500 people with the Umbrella Group
- ◆ Earned, Sold and delivered my landmark restaurant supplier contract for Pricilla's Gourmet Foods
- ◆ Leveraged that sales success and relationship to close contracts for supplying 18 gourmet products
- ◆ Sold my own business: Pricilla's Gourmet Foods to Carrando Gourmet at a healthy profit
- ◆ Landed major contracts to supply gourmet foods with 6 other major food service distributors
- ◆ Transitioned a brown bag sandwich shop into a high end catering company tripling annual sales
- ◆ Catered for and sold to clients such as Governor Dukakis, the Boston Celtics and the Boston Ballet
- ◆ Sold my half of Pricilla's Gourmet Catering to my partner after 14 great years of catering sales
- ◆ Started Pricilla's Gourmet Catering with 100% of my own funds and business know how
- ◆ Graduate of the Culinary Institute of America and Sheraton's Corporate Chef Program 1975
- ◆ Selected to be Executive Chef for the grand openings of: Sheraton Meadowlands Hotel, Secaucus, NJ and The Boston Wine Cellar, Boston, MA from a field of least 250 candidates

Areas of Expertise

- ◆ Delivery of my clients culinary dreams when, where and how they want all within budget
- ◆ The standardization of menu recipes with presentation photos to create a blueprint for success
- ◆ Controlling fine dining food costs at or below 26.5% compared to the industry standard of 34%
- ◆ Maintaining gourmet dining labor costs at or below 26% compared to industry standard of 30%
- ◆ Flattened banquet labor costs at 5% compared to industry standard of 7%
- ◆ Maximize word of mouth advertising by creating unforgettable cuisine and memorable moments
- ◆ Flawless execution of small, medium or large scale culinary/catering events
- ◆ Continually raise the bar on kitchen and front of the house performance levels through training
- ◆ Expert troubleshooter can snuff out small fires while they are still in the smoke only stages
- ◆ Multi-tasking & productivity expert with an eagle eye for maximizing profit opportunities
- ◆ Generate free press with culinary classes, wine tastings, competitions, the media and charity events
- ◆ Keep excitement with a changing menu as I am a highly versatile, creative and adaptable Chef
- ◆ I bring an unmatched passion and boundless enthusiasm for my job each and every day
- ◆ The organization of kitchens and training staff for maximum efficiency, quality and productivity

Professional Experience

Executive Chef for Aramark Corporation at Emerson College, Boston, MA 2006 – July 2009
Responsible for a high volume food operation at Emerson College Campus, with daily covers of two thousand. Included on and off site catering and a commissary to serve the convenience store and café.

Freelance Chef for The Catered Affair & Table of Content Caterers, Boston, MA 2005 – 2006
Prepared, delivered and executed gourmet catering services at two "Best of Boston" award winning catering companies.

Executive Chef for The Boston Wine Cellar Restaurant, Boston, MA 2004 – 2005
Shared responsibility with the General Manager for the opening of this upscale restaurant featuring a European menu and the introduction of fondue to the Boston area.

Executive Chef/Owner at Priscilla's Gourmet Catering, Wellesley, MA 1989 – 2003
A successful high end catering company with attached retail shop. Our clients included the Boston Celtics, former Governor Mike Dukakis and the Boston Ballet Company.

Executive Chef/Owner at Priscilla's Gourmet Foods, Easton, MA 1994 – 2002
Manufacturer of deep dish quiche, calzones, spinach pies, and the ever popular torta rustica
Our Clients included most of the New England restaurant supply houses and well beyond
Our unprecedented 18 slots with Sysco alone resulted in numerous offers and the eventual profitable sale of the business to Carrando Gourmet in Agawam, MA in 2002.

Executive Sous Chef for Sheraton Meadowlands Hotel, Secaucus, NJ 1986 – 1988
Instrumental in the opening of this seven hundred room new hotel property, which included one nouvelle cuisine restaurant and a 140 seat casual dining room and a Banquet facility for 1400 along with the usual 24 hour room service. Promoted to Executive Sous Chef here still with Sheraton.

Sous Chef and Banquet Chef for Sheraton Boston Hotel, Boston, MA 1973 -- 1986
This property was the flagship of the corporation. Housing a four star nouvelle cuisine restaurant as well as three additional restaurants and banquet facilities for over 2500 guests. We had a kitchen staff of between 85 and 95. I was chosen to participate in the opening of the Premiere Hotel in Studio City, CA. I was selected to manage a 5 month training program at the Kona, Hawaii Hotel as a reward for my excellent work here. Eventually I earned a promotion to Executive Sous Chef here also.

Philosophy

"One man with a passion can do more than a hundred men with an interest." Anonymous