

Dane Baldwin

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Chef/Owner- The Diplomat- March 2017 - Present

- Named #4 of Milwaukee's Top 30 restaurants 2018- Milwaukee Journal Sentinel
- Named one of Milwaukee's Best New Restaurants 2017 - Milwaukee Journal Sentinel
- Named one of Milwaukee's Best New Restaurants - Milwaukee Magazine
- Awarded 3 ½ Stars Restaurant Review- Milwaukee Journal Sentinel

Executive Chef- Mr. B's Bartolotta Steakhouse- April 2014 - March 2017

- Lowered food cost by 8% in my 1st year
- Raised food quality and guest perception
- Mentored 3 of my subordinates to promotions
- Maintained a low level of turnover in the BOH
- Achieved bonus payment all quarters, based on fiscal targets
- Streamlined workflow to improve efficiencies
- Reorganized kitchen to improve work flow
- Developed a state approved HACCP plan
- Increased over all profit margin by 4%
- Forecasted fiscal budgets and targets

Prior work history:

Executive Sous Chef- Harbor House (Bartolotta Management Group)- June 2012- April 2014

Chef Mentor and Panel Member- MPS ProStart (Bay View High School)- 2016-2017 school year

Chef de Culsine- Graffito (SURG)- 2011-2012

Chef de Cuisine- Carnevor Steakhouse Moderne (SURG)- 2005-2011

Line Cook- Bacchus (Bartolotta Restaurant Group)(BOH Employee of the Year- 2004-2005

Gil's Café- 2001- 2004 - Sendik's Food Market - 1996- 2001

Skills

Managing Multiple Employees	Food Cost and Analysis	P&L Responsibility	Forecasting Food and Labor Controls	Implementing Systems for Expediency
Exacting Food Trends	Executing Classic Cooking Techniques	Emphasizing Organization and Cleanliness	Vendor Relations	Sourcing Quality Product
Team Building	High Volume Production	Recruitment	Menu Development	Recipe Development
Inventory Management	Moderate Spanish Speaking Ability	Executing Contemporary Cooking Techniques	Implementing Workflow	Coordinating Communication



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BIO:

Dane Baldwin is a life-long Milwaukeean and field trained chef. His career started as a teenager in the meat department at Sendik's Food Market, hired as a "clean-up kid", cleaning up after the butchers and eventually working elbow to elbow with his seasoned comrades. In 2001 he landed his first kitchen job at the age of 20 at Gil's Café, introducing him to the life of a restaurant kitchen. Feeling ready to further his career and wanting to hone his newly found skills he took a job as a line cook at Bacchus working under James Beard Award Winning Chef Adam Siegel, satisfying his need to gain more culinary knowledge. At 24 years of age, he transitioned to Carnevor, becoming an instrumental part of their opening team as their Chef de Cuisine. At Carnevor, he spent several years developing his approach to cuisine and his management style working alongside Chef Jarvis Williams. In 2012, Dane seized the moment to re-align his culinary path with The Bartolotta Restaurant Group by accepting a position at The Harbor House as their Executive Sous Chef. Feeling fully equipped as a seasoned veteran, Dane thoroughly enjoyed the reward of mentoring while in his supportive role in Chef Zach Espinosa's kitchen. His experience at Harbor House led him to accepting the position of Executive Chef of Mr. B's Steakhouse, where he spent three years. He feels that over the years he has not only developed a sensible approach to cuisine, but has also garnered a substantial respect for participating in the success of the careers around him. Chef Dane has always viewed the kitchen as an interactive classroom, he believes this approach has brought him to where he is today; The Diplomat.