# William Deeks



#### Experience

### Culinary Director | Juliet + Company - Somerville, MA

October 2016-Present

- Served in all roles of the growing restaurant group from their start up phase to the present day
- Oversaw all of the company's kitchens and filled the role of chef and kitchen manager when needed
- Managed all aspects of both kitchens, including training chefs and cooks, maintaining inventory, liaising with distributors, and managing facilities
- Served as one of the company's four directors of operations, which includes creating the fiscal budget and planning long-term company growth

#### Chef | Paris Restaurant group - Brookline, MA

January 2013-October 2016

- Started as a dishwasher, then worked up to prep and line cook, then promoted to chef
- Managed all day to day operations in and outside of the kitchen
- Ran the culinary operations for the brick and mortar, and catering division of the restaurant including their food truck

## Town of Harvard, Harvard Ma, Construction, Lifeguard

May 2003-September 2008

- Built docks and maintained waterfront facility
- · Taught swimming lessons
- Managed team of lifeguards and performed rescues
- · Maintained safety and emergency equipment

#### Education

Lesley University Class of 2010 English

#### Other Skills

Truck-driving, basic carpentry, Excel/Microsoft, Quickbooks, facilities maintenance