

# Isaac Cerny

## Executive Chef

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## SKILLS

Experienced Executive Chef with eighteen (18) years of success leading high-volume culinary operations within luxury fine dining establishments and prestigious country club environments. Expertise in strategic menu development, kitchen management, staff supervision, and operational excellence across à la carte dining, banquets, and catering. Proven track record managing budgets, vendor relationships, food costing, and maintaining the highest standards of safety and sanitation in fast-paced professional kitchens.

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## EXPERIENCE

### **Mariner Sands Country Club, Hobe Sound, Florida**

#### **Executive Chef**

**July 2021 – Present**

- Oversee all culinary operations and kitchen staff management for a full-service country club, ensuring consistent execution of high-quality cuisine.
- Develop and implement seasonal menus showcasing contemporary and classic cuisine tailored to membership preferences and special events.
- Manage kitchen budget, food costs, and inventory control while maintaining profitability and quality standards.
- Supervise and mentor the culinary team, including sous chefs, line cooks, and kitchen staff; conduct training programs and maintain kitchen standards.
- Coordinate and execute special events, member functions, and banquets accommodating 10–350+ guests with customized menus.
- Collaborate with club management on dining strategy and member satisfaction initiatives.
- Ensure strict compliance with food safety regulations, health codes, and sanitation protocols.
- Manage vendor relationships and procurement to secure premium ingredients at optimal market prices.
- Maintain the kitchen equipment maintenance schedule and manage capital improvement projects.

## **Pistache French Bistro, Downtown West Palm Beach**

### **Chef de Cuisine**

**November 2011 – June 2021**

- Established and maintained operational structure and standards across Back of House and Front of House operations. Managed ordering, inventory par levels, weekly inventory audits, recipe costing, and developed weekly budgets for hourly labor while achieving cost-control objectives.
- Developed comprehensive training manuals for seasonal menu rotations (4 per year), ensuring consistent execution and staff proficiency across all culinary stations.
- Conceived, organized, and executed the annual Tour de Monde Culinary Series, a flagship event showcasing diverse global cuisines, including Spanish, Moroccan, Latin American, Eastern European, Greek, Caribbean, and Indian cuisines, to enhance member engagement.
- Supervised and directed day-to-day activities of culinary staff, including line cooks and kitchen support personnel, ensuring quality output and adherence to kitchen standards.
- Implemented and maintained rigorous food safety and sanitation protocols, conducting regular inspections of food product handling procedures and establishing best practices to ensure compliance with health codes.
- Cultivated strong vendor relationships and negotiated contracts to secure premium ingredients at optimal market prices while maintaining quality standards.
- Coordinated and executed specialized banquet menus for up to 120 guests, managing preparation timelines, staffing allocation, and delivery of sophisticated cuisine for high-profile events.
- Managed kitchen equipment maintenance and capital improvement initiatives to ensure operational efficiency and longevity of culinary resources.

## **M/Y Sarabeth, Palm Beach**

### **Chef**

**November 2010 - November 2011**

- Planned, developed, and executed customized menus for private yacht charters and special events, accommodating up to 20 guests, with accommodations for dietary preferences and restrictions.
- Managed galley operations and food provisioning, sourcing premium fresh ingredients from global ports with attention to seasonal availability and local delicacies.
- Prepared and plated gourmet multi-course meals for guests and crew, maintaining five-star presentation standards and fine dining service protocols within limited galley space.
- Coordinated meal timing and service with the yacht captain and crew to integrate dining experiences seamlessly into charter itineraries.

- Maintained strict food safety and hygiene standards in the galley environment, including inventory management, food storage, and equipment maintenance.
- Adapted menus on short notice based on guest requests, location changes, and available ingredients sourced at port stops.

## **Cafe Boulud (Brazilian Court Hotel), Palm Beach - Cook**

**October 2008 - November 2010**

- Developed proficiency across all classical French culinary stations, including Garde Manger, Hot Appetizers, Entremetier, and Cuisson under Chef Daniel Boulud's fine dining standards.
- Executed high-volume à la carte service for 250+ covers daily, maintaining consistency and precision in presentation of contemporary French cuisine.
- Coordinated as chef de partie, managing station-specific ordering, receiving, inventory, and mise en place preparation to support seamless kitchen operations.
- Organized and executed mise en place and meal service for 40-50 wedding events and banquets per season at the prestigious Brazilian Court Hotel.
- Worked collaboratively with the culinary team to maintain the restaurant's Forbes four-star designation and Wine Spectator award standards.
- Demonstrated mastery of classical French cooking techniques while adapting to Chef Boulud's innovative modern approach to seasonal cuisine.

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## **EDUCATION**

**Florida Culinary Institute**, West Palm Beach - Associate of Arts (Culinary)  
June 2006 - September 2008

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## **ACHIEVEMENTS & AWARDS**

- Best Brunch (Critic's Choice), Palm Beach Post (2018)
- Best Dish (People's Choice Award), Jupiter Food & Wine Fest (2018)
- Golden Spoon Award, Florida Trend Magazine (2013, 2014, 2015, 2016, 2017, 2018)
- Best Power Lunch (Critic's Choice), Palm Beach Post (2017)
- Five Star Diamond Award, American Academy of Hospitality Sciences (2014)