

# Patrick Boyd

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*"In the long run, you only hit what you aim for.*

*Therefore, one should aim very high."*

## OBJECTIVE

To share my passion for food, hospitality and hands-on leadership experience with a commitment to excellence. To create quality dining experiences from start to finish... Explosive flavors. Beautiful food. Impeccable service. Fresh, inviting and alive with energy.

## PHILOSOPHY

### *Perfection – set the tone everyday*

I have always looked at it this way: strive like crazy for perfection – an all out assault on perfection – and at the very least you will hit a high level of excellence. To accomplish something truly significant, excellence must become a life plan.

### *Manage numbers, costs & controls – lead people*

Motivate, mentor and train staff by encouraging them to challenge themselves. Manage by leading people.

### *Hire for desire rather than experience*

Look for people who are psyched and ready to do whatever it takes... people with passion. The three most important things are attitude, attitude & yes, attitude.

### *Food*

Quite simply: these days most overdo food. The trendy term "fusion" often translates to "confusion." You are what you eat... words to live by!

## **JOURNEY**

### **Upbeat Food Concepts – [upbeatfoodconcepts.com](http://upbeatfoodconcepts.com)**

2002 – present, Tucson, AZ

#### ***Owner/Operator***

*Consulting company with diverse client base specializing in development & execution of concepts ranging from breweries, nightclubs, casual to upscale dining, & in-home dinner parties.*

- *Concept & Menu Development*
- *Marketing*
- *Service Training*
- *Maximization of Revenue*
- *Catering Sales/Event Execution*

### **Lili's Bistro & The Lilipad Special Events – [lilisbistro.com](http://lilisbistro.com)**

January 2011 – March 2018, Fort Worth, TX

#### ***General Manager***

Spearheading dinner service, catering & culinary team. Hands-on creative leadership at one of the highest rated Zagat restaurants in Texas.

### **The Amberian Peaks Lodge – [peaksaz.com](http://peaksaz.com)**

July 2006 – 2010, Greer, AZ

#### ***General Manager & Executive Chef***

Hands-on leadership of operations: lodge & cabins, service & culinary staff, at rustic top-rated White Mountain lodge. Arizona Highways Magazine

“Top 25 restaurants in Arizona 2010.”

**The Bellevue Club – [bellevueclub.com](http://bellevueclub.com)**

August 1999 – September 2002, Bellevue, WA

***Director of Food & Beverage***

One of only three Four Star properties in the Pacific Northwest. Leadership responsibilities included exceeding goals – financial, service & quality of product – throughout multiple departments, as well as the direction of talented catering sales & service staff.

**Kathy Casey Food Studio – [kathycasey.com](http://kathycasey.com)**

1997 – 2002, Seattle, WA

***Training Specialist***

Nationally acclaimed consulting organization. Responsible for staff development, staff beverage training for Fairmont hotels worldwide, concept & menu development, cocktail & wine list development, & service training.

**Mayflower Park Hotel – [mayflowerpark.com](http://mayflowerpark.com)**

1992 – 1999, Seattle, WA

***Director of Food & Beverage***

Charming, classic Four Star downtown vintage boutique hotel. Direction of highly acclaimed Oliver’s Lounge & Seattle’s Best New Restaurant 1997, Andaluca. Led catering sales, service staff & room service staff. Co-Developer of Seattle’s Classic Martini Challenge, 1993 – 2001.

**EDUCATION**

Northern Arizona University. Seattle Wine School, Washington State University HMPD Program

## **INTERESTS**

Running, biking, ongoing culinary, wine & cocktail education, cooking, spending time with my beautiful daughters Loren & Amanda.

## **REFERENCES**

*The people who have mentored & inspired me along the way...*

Margaret Belasco, *Owner & Operator*, Pasta House, Pinetop, AZ  
928.367.2782

Vance Martin, *Owner & Chef*, Lili's Bistro, Fort Worth, TX  
817.713.6058

Don & Ann Poyas, *Owners & Operators*, The Amberian Peaks Lodge,  
Greer, AZ 928.735.9977

Paul Ishii, *General Manager*, Mayflower Park Hotel, Seattle, WA  
206.623.8700

Kristine Jensen, *Owner & Operator*, Gallery of Food Catering, Tucson,  
AZ 520.990.3660