

Patrick Boyd

www.upbeatfoodconcepts.com

520.250.7582

"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

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*

Roche Harbor Resort – rocheharbor.com

July 2018 – October 2023, Roche Harbor, WA

Senior Seasonal Manager

Season runs from late April through October 1st. High volume \$2.5 million in revenue from May-September. Some weeks as high as \$250,000.

Lili's Bistro & The Lilipad Special Events – lilisbistro.com

January 2011 – March 2018, Fort Worth, TX

General Manager/ Operating Partner

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

The Amberian Peaks Lodge – 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

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 outlets, as well as the direction of talented catering sales & service staff.

Kathy Casey Food Studio – 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

1992 – 1999, Seattle, WA

Director of Food & Beverage

Charming 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 & grandson Julian .

REFERENCES

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

Bill Shaw, *Executive Chef*, Roche Harbor Resort, Roche Harbor, WA
360.317.6151

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

Vance Martin, *Owner*, 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