

# SHAYNE TAYLOR

DIRECTOR of CULINARY OPERATIONS/EXECUTIVE CHEF

## EDUCATION & CERTIFICATIONS

A.A.C.  
American Academy of  
Chef's Honor Society of  
the American Culinary  
Federation

W.C.E.C.  
World Certified Executive  
Chef by World  
Association of Chefs'  
Societies

C.E.C.  
Certified Executive Chef  
by the American Culinary  
Federation

C.C.A  
Certified Culinary  
Administrator by the  
American Culinary  
Federation

A.C.E  
Accredited Certification  
Evaluator by the  
American Culinary  
Federation

Court of Master  
Sommelier Introductory  
Level Exam Graduate

F.M.P.  
Certified Food  
Management  
Professional from the  
National Restaurant  
Association

Southwestern Illinois  
College Culinary Arts  
Graduate

## SUMMARY

An award winning-progressive culinary professional with twenty years of experience in the private club industry. Experienced in a variety of platinum level club settings including traditional style golf clubs, larger volume city clubs and exclusive private golf communities. Innovative and skilled in all aspects of food service with a verifiable track record for streamlining operations while improving quality standards. A proven leader in the community who's involved with multiple charitable organizations, college culinary programs and the American Culinary Federation. Highly proficient at talent acquisition, team building and staff retention.

## WORK HISTORY

### DIRECTOR of CULINARY OPERATIONS/EXECUTIVE CHEF

Greensboro Country Club - Greensboro, NC – February 2017 to Present  
The Greensboro Country Club is a Platinum Club of America with 1400 memberships. The club operates with two clubhouses eleven miles apart, the Irving Park "City" Club and the Farm Club.

- Directed five full-service kitchens and twelve outlets in season including fine dining, casual, fast casual, outdoor and grab and go concepts.
- Built a high performing team by actively recruiting, training and retaining a staff of 40 culinarians and stewards with a five-year average turnover rate of 20%.
- Successfully oversaw a 4.4M F&B operation in addition to .5M plus in additional interdepartmental transfers.
- Planned and executed a 21M dollar Chambers renovation largely geared towards F&B, adding multiple restaurants, kitchens, bars and service areas.
- On separate occasions hosted the sitting President and Vice President, as well as the annual PGA Wyndham Tournament Reception for 1000 plus attendees.
- Part of the leadership team responsible for the club achieving Platinum Club of America status.

### EXECUTIVE CHEF

Hampton Hall Country Club - Bluffton, SC - February 2016 to February 2017  
Hampton Hall Country Club is a premiere private gated residential golf community with 1200 members located in the Hilton Head area of South Carolina.

- Assisted in transitioning the club from a developer to a private club with member focused culinary programming throughout two clubhouses and five outlets.

### EXECUTIVE CHEF/F&B DIRECTOR

Pensacola Country Club - Pensacola, Florida - February 2014 to February 2016  
The Pensacola Country Club is a Platinum Club with 550 members.

- Responsible for 40 food and beverage staff including two Sous Chefs, Event Coordinator and Bar and Restaurant Manager.
- Part of the leadership team responsible for the club achieving Platinum Club of America status.

## SKILLS & EXPERTISE

Private Club  
Operations and  
Governance

Renovations

Regional, Global, and  
Contemporary Cuisine

F&B Budgeting and  
Cost Control

Marketing

Strong Communication  
Up, Down, and  
Between Departments

Member Relations

Event Planning

Innovative Restaurant  
Menus, Concepts,  
Planning and  
Execution

Culinary Recruitment,  
Team Building,  
Training and Staff  
Retention

High Volume, Casual  
and Fine Dining  
Outlets

## CONTACT

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27410

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 www.skillssoldseparately.com

 [Linkedin.com/in/Shayne-taylor-b9baa22a](https://www.linkedin.com/in/Shayne-taylor-b9baa22a)

## EXECUTIVE CHEF

The Georgia Club - Statham, Georgia - Oct. 2012 to February 2014  
The Georgia Club is a premier semi-private golf community outside of Atlanta Ga.  
The Club operates with 500 Members and 27 holes of golf.

- Successfully managed five food outlets including on and off premise catering for up to 600 people, food and beverage carts for three courses, ala carte services for three dining areas, and two full-service kitchens.

## EXECUTIVE SOUS CHEF

Belfair Plantation - Bluffton, South Carolina - Oct. 2009 to Oct. 2012  
Belfair is recognized as a Platinum Club. The plantation is home to the annual Players Am Tournament and operates with 800 private members.

- Assisted the EC in the planning and execution of a 6M Chambers renovation that included a new full-service kitchen.

## SOUS CHEF

Forest Hills Country Club - Chesterfield, Missouri - Apr. 2005 to Oct. 2009  
Forest Hills Country Club is an exclusive country club that hosts many LPGA Tournaments, U.S. Open sectional and regional qualifying rounds, U.S. amateur qualifying, and district amateur final events.

## SERVICE & RECOGNITIONS

2019 Inducted into the ACF Honor Society, American Academy of Chefs  
2019 Certified Servsafe Test Administrator, National Restaurant Association  
2019 Served as the NC Triad Chapter Certification Chairman, ACF  
2016 Certified as World Certified Executive Chef WCEC, WACS  
2016 Chef Professionalism Award Nominee, Southeast Region, ACF  
2014- 2016 President/Certification Chairman, Gulf Coast Culinary Association ACF  
2014-2015 Three Gold/One Silver Medal, Pensacola ARC Gateway Culinary Comp.  
2014-2015 Advisory Board Member, Pensacola State College  
2013 Chef of the Year for the American Culinary Federation, GA Chapter  
2013-2014 Vice President, Classic City Cooks and Chefs Association, ACF  
2012-2013 Advisory Board Member, Athens Technical College  
2013 Silver Medal, Atlanta Food Expo, ACF  
2012 Gold Medal "Taste of Athens" Athens G.A.  
2011-2012 Two Gold Medals, Seafood Fest Iron Chef, Hilton Head S.C.  
2011 Certified as Culinary Administrator, ACF  
2010-2012 Certification Chairman/Secretary, Chefs of the Lowcountry, ACF  
2010-2012 Advisory Board Member, Savannah Technical College  
2010 Certified as Executive Chef, ACF  
2007 Four Gold Medals, Missouri State Championship Midwest Regional, ACF  
2006 Two Gold Medals, Performance Food Group Expo, St. Louis Mo.  
2006 Outstanding Culinarian Award, Southwestern Illinois College  
2005 Rising Star Award, Southwestern Illinois College