

William J. Kimes
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Academic Experience

Ball State University

Instructor – Hospitality and Food Management
August 2016 – Present

HOSP 110 – Introduction to Food
HOSP 475 – Catering for Profit

Education

Ball State University

Bachelor of Science, 1996
Major Area of Study: Food Management

The Trellis, Colonial Williamsburg, Virginia

May 1990-October 1990
Experience in range, grill, pantry and baking

Executive Chef Training at the Culinary Institute of America, Hyde Park NY.

August 1993
Intensive study and training in differing food preparation using an updated more health-focused approach

Professional Experience

University Catering @ Ball State University

February 1999 – February 2016

Ball State University

General Manager/Chef

Provide leadership and direction for all food and beverage operations of the University Catering Department with a budget in excess of 1.65 million dollars and more than 2400 events annually. Responsibilities included supervising staff in the execution of events that exceed customer

expectations and met food and labor cost goals. Managed revenues and expenses including oversight of account collections. Captained the preparation and service of foods and beverages, including alcoholic beverages, utilizing various service types, i.e. buffet plate, plate service, etc. Oversaw the purchase of foods and supplies from established contract vendors. Spearheaded the successful rebranding of the University Catering image. Cooperate with the Hospitality and Food Management Program in providing training, making presentations, guest appearances, or consulting. Hire and supervise up to 85 staff members.

Crystal Food Services

September 1996 to December 1998

Horizon Convention Center, Muncie, Indiana

Director of Sales

Specialize in event planning and implementation. Responsibilities include client consultation, budget planning, menu selections, and procurement of visual properties and display units, event signage, as well as coordination and implementation of visual themes for corporate and special event banquets, weddings, picnics, in-house catering and off-premise events. Hire and supervise up to 40 staff members. Managed events for up to 1200 members.

Marriott Management Services Division

1986-1996

June 1995-September 1996

Ball Corporation, Muncie, Indiana

Catering Supervisor

Oversee and execute 75% of the food preparation, including coffee services, banquets, weddings, picnics, in-house catering and off premise events. Organize event operations from beginning to end: ordering, client consultation, table setups, traffic flow and staffing. Hire and supervise up to 25 staff members. Managed events for up to 1600 members.

June 1994-June 1995

Teller's Cage Restaurant, One Indiana Square

Chef

Supervise daily production, purchasing, costing, sanitation, inventory and catering special events. Provided service for up to 800 members.

January 1994- June 1994

Walker Group, Indianapolis, Indiana

Kitchen Manager

Responsible for daily production and food preparation, sanitation, and inventory of kitchen. Provided service for up to 300 members.