

# James K. Morse III, CEC

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## OBJECTIVE

To obtain a teaching role where I can share my knowledge and passion for food and cooking with the next generation of aspiring chefs and food industry professionals.

## EDUCATION

*Great Lakes Culinary Institute, Northwestern Michigan College*  
Associates Degree, Culinary Arts/Hotel & Restaurant Management

*Graduated May 2000*

## PROFESSIONAL EXPERIENCE

*Executive Chef, The Boathouse Restaurant*

*November 2013-Present*

General duties include all management aspects of destination fine dining restaurant. Specific tasks include purchasing, receiving, hiring, scheduling, training, marketing, catering, menu development, inventory management. I returned to The Boathouse Restaurant with the task of overseeing a rebirth and growth phase. We have increased sales, guest check average and guest satisfaction, while also increasing the bottom line, year after year. Our reputation has grown both locally and regionally as one of the top restaurants in the Grand Traverse area and throughout Michigan.

*Sous Chef, Siren Hall*

*July 2008-October 2013*

General duties include overseeing nightly kitchen functions, creating new menu ideas and nightly features, and training new kitchen staff. Specific tasks include ordering, menu and recipe design, food cost control and analysis, server training and staff management of up to 15 cooks.

*Corporate General Manager, Northpointe Food Ventures*

*April 2008-June 2008*

General duties include planning and opening Zaccaro's Market Detroit. Specific tasks include store design/layout, product mix/purchasing, creating job descriptions/operating procedures, hiring/firing, menu design/cost analysis, staff management, product/procedure training, and catering/event management.

*Corporate Executive Chef, Northpointe Food Ventures*

*April 2007-April 2008*

General duties include planning and opening Zaccaro's Market Charlevoix, managing The Boathouse Restaurant, Village Inn Pizza and J&S Hamburg. Specific tasks include store design/layout, product mix/purchasing, creating job descriptions/operating procedures, hiring/firing, menu design/cost analysis, staff management, product/procedure training, catering/event management. Worked with managers to oversee 3 restaurants while opening and running Zaccaro's Market Charlevoix. Promoted to Corporate General Manager after one year.

*Executive Chef, The Boathouse Restaurant*

*May 2002-April 2007*

General duties include managing and running kitchen and its operations. Specific tasks include menu design/cost analysis, hiring/firing, catering/event management, daily production management, purchasing/inventory control, food cost analysis, labor cost analysis, recipe development/consistency, server/staff training. Conducted many multi-course wine dinners pairing the finest wines of the region and the world with seasonally and locally inspired menus. Increased ticket average and guest count year over year. Promoted to Corporate Executive Chef after five years.

*Sous Chef, The Boathouse Restaurant*

*May 2000-April 2002*

General duties include managing and running kitchen in chef's absence. Specific tasks include daily menu additions, oversee daily food prep/set-up, purchasing/scheduling, walk-in/storage room organization, inventory control, sanitation training, general training of new staff. Excelled in position and was promoted to Executive Chef after two years.

*Cook/Intern, Crystal Downs Country Club, Seasonally*

*June 1997-September 1999*

General duties include working different kitchen stations as needed, from dishwasher to prep to cold food production to hot line cooking. Specific tasks include preparing and serving cold appetizers, salads, desserts, prep, banquet and off site functions. Conducted my culinary internship during the summer of 1999.

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## RELATED EXPERIENCE

*Adjunct Instructor, Great Lakes Culinary Institute at Northwestern Michigan College* August 2010-May 2016

CUL 111, Introduction to Professional Cookery (2 Semesters) and CUL 213, World Cuisine (5 Semesters).

Overseeing these 1<sup>st</sup> & 2<sup>nd</sup> semester courses and monitoring uniform standards, cleanliness and professionalism, conducting daily lecture, lab training, creating lesson plans, quizzes and tests for classes of up to 16 students. Taught the basics of cooking in CUL 111 starting with kitchen etiquette, equipment safety, knife skills, product identification, safe food storage, labeling, rotation, stocks, sauces, soups, basic butchery, cooking methods, plate presentation and nutrition. In CUL 213 we built on the knowledge learned in CUL 111 and explored global food and cooking as it relates to history, culture, religion, geography, topography and climate. Hosted a plated dinner open to the public each semester highlighting one country from our studies as well as planning and preparing dishes for Taste of Success Scholarship Fundraiser Event.

*Culinary Instructor, Northwestern Michigan College Extended Education Program* February 2007-June 2013

Part time instructor conducting cooking classes for groups of up to 16 students. Topics include Stocks, Soups & Sauces, Tempting Desserts, Fish & Seafood Techniques, Meatless Meals, Healthy Vegetarian Cooking and Summer Grilling among others. Strengthened my formal teaching skills by conducting open classes for general public attendance. Received great feedback from students, many returning to learn another topic and a handful going on to enroll in culinary school.

*Menu Development Consultant, Grand Traverse Pie Co.* 2008-2013

Worked in tandem with owner Mike Bussley and franchise management team to develop new menu concepts for the ever expanding company. Created numerous sandwiches and salads for the bakery café concept as the company expands into the urban market. Used blind tastings, employee input & sales/cost analysis to create new menu items, keeping the company's identity at the heart of creativity.

## VOLUNTEER EXPERIENCE

*Food Donor Coordinator, Fresh Food Partnership/Food Rescue, Empty Bowls Fundraiser* 2008-2015

Worked on a volunteer basis on the planning committee for the Fresh Food Partnership's largest fundraiser. Contacted restaurants, bakeries, coffee roasters and dairies to line up donations for the community based event. Coordinated delivery and service of food donations for the event, which has grown year over year, drawing over 700 attendees and raising over \$20,000 each year to help stock food pantries with locally grown produce while also supporting the local farm economy.

Participation in many food & wine related events and fundraisers including Big Brothers Big Sisters Wine Auction, March of Dimes Star Chefs Auction, Father Fred Foundation Cigar Dinner, Forgotten Harvest Chefs Auction and others.

Official judge for VICA Culinary Arts regional competition at TBA Career Tech Center, 2004 & 2005.

## CERTIFICATIONS, AWARDS & RELATED SKILLS

American Culinary Federation, Certified Executive Chef (CEC), through 5/3/2024

ServSafe Certified, through 10/25/2022

Great Lakes Culinary Institute Alumni of the Year, 2015

HACCP Certified, Meat & Poultry Production, 2015

Placed 1<sup>st</sup> at the 2014 Michigan Taste of Excellence Pork Entrée Competition and was awarded a cash prize and an invitation to the National Pork Summit at the Culinary Institute of America at Greystone in St. Helena, CA sponsored by the National Pork Board. I was invited to return the following year as a judge and competed again in 2016, placing 2<sup>nd</sup>.

Placed 2<sup>nd</sup> at the 2011 Prince Edward Island International Shellfish Festival Chef's Challenge, representing Michigan and the US, earning a cash prize and a spot in the 2012 competition. Networked with many great chefs from Canada and U.S.