



# Donnell Jones-Craven

Consultant • Culinarian • Connector

**Chef Donnell**, also known as Chef Dondari, is a well versed Culinary and Hospitality Professional with over 30 plus years of hospitality experience. From corporate food service and upscale steakhouses to private medical facilities and independent eateries; Chef Donnell is equipped with many malleable skills. He is a short and long-term culinary project specialist that brings unprecedented revenue growth, customer satisfaction and loyalty, staff engagement and operational strategies and solutions to start-up and existing restaurants. Chef Donnell has a wealth of experience with running successful food service/restaurant operations, a keen sense of food trends and a reputable clientele and customer base.

## Contact

### Phone

267-322-9061

### Email

dondariccsllc@gmail.com

### Website

<https://chefdondari.com>

## Education

1999

### Culinary Arts Management

Art Institute of Atlanta

2022

### Business Management - Online

Morehouse College

ServSafe Manager Certification

**Cert. #21783963 | 92% score**

Exp. 02/21/27

## Key Skills

- Culinary operations management
- Menu and recipe development
- Poised under pressure
- Proficient in international cuisines
- Staff training & coaching
- Professional, courteous demeanor
- Quality Assurance
- Solid written/verbal communicator

## Interests

Inspirational Speaker

Travel + Culinary Anthropology

Food Access Advocate

Chef Volunteer

Community Mentor

Media Enthusiast

## Experience

### 2009 - Present

DonDari Culinary Services | Philadelphia, PA

#### Culinary Strategist + Hospitality Consultant

Culinary chef/hospitality food and beverage professional with far-reaching experience in project management for restaurant operations, staff training, customer engagement, food and labor optimization, business development strategy, brand marketing, menu development, etc. Highly skilled in restaurant/food service opening and restorations, interpersonal communications, food research with over 300 clients served.

### 2020 - Present

Ruck Shockey & Associates | Truckee, CA

#### Culinary Consultant

### 2017 - 2018

SOUTH Jazz Kitchen & Lounge + Relish | Philadelphia, PA

#### Executive Chef and Chef de Cuisine

### 2015 - 2017

The EAT Café at Drexel University | Philadelphia, PA

#### Culinary Project Manager

### 2007 - 2012

Savory Fare Café at Emory Healthcare | Atlanta, GA

#### Food & Beverage Director

## Other Experience

### Executive Kitchen Manager - 2 years

Longhorn Steakhouse | Duluth, GA

### Assistant Food Service Director - 2 years

HDS Services | Atlanta, GA

### Production Chef - 3 years

Whole Foods Market | Atlanta, GA

### Chef Manager - 2 years

Eurest Dining Services | Atlanta, GA

### Sous Chef - 3 years

Andronico's Market | Albany, NY