



James W. Standridge Culinary, Retail & Operations Consultant

Education

Cal State University, Chico CA
CIA San Antonio, Masterworks
Graduate 2014

Affiliations

American Culinary
Federation
(ACF)

Experience

30 years of Industry experience has taken James to work across the United States, Greece and Switzerland. Running operations from Madison Square Garden's restaurant, catering and luxury boxes, leading the culinary operations, nationally, at Merrill Lynch and Novartis Pharmaceuticals to creating and modifying the retail programs for two major National contract food organizations. While doing so James has managed facilities serving the needs of all levels of clientele including leaders in sports, finance, healthcare, politics, entertainment and pharma.

James leverages not only his culinary talents but overall operational expertise to be the onsite leader for growth, change and top-level service. As the project manager for several of the largest contract transitions known in the industry he has led transitions at many of the service industries leading facilities. The overall operational experience combined with labor relation skills and culinary history provides a unique and powerful skill set with knowledge across many service models and market styles. Facilities operating all food service levels be it Healthcare, Corporate facilities, fine dining establishments, sports arenas and private dining have fallen within his organizational purview. The collective skill-set he has acquired allows him to provide comprehensive insights for operations management in any foodservice venue.

Selected Project Experience

Merck Pharmaceutical:

Whitehouse, Rahway

Sentara Hospital:

Norfolk, Virginia Beach, Williamsburg

Sutter Hospital System

Oakland, Berkeley

Merrill Lynch

Pennington, New York, Jacksonville

Novartis Pharmaceutical

East Hanover

Madison Square Garden

New York

Specialties/Skills

- Culinary Expertise
- Recipe Development
- Inventory Systems
- Room Service/POD's
- Operations Management
- Customer Service & Support
- Training/Competency
- Food Safety/HACCP
- Quality Assurance
- Finance Management