



Michael Babines C.E.C IT Consultant

Education

Culinary/Hospitality
Business Administration

Affiliations

Association for
Healthcare Foodservice
(AHF)

American Culinary
Federation
(ACF)

National Restaurant
Association
(NRA)

Association of Nutrition and
Foodservice Professionals
(ANFP)

Healthcare Caterers International
(HCI)

Presentations

AHF
NRA
ANFP
HCI
VST
Versid

Experience

A graduate from the first ACF Apprentice Program in the US, Michael studied under Ferdinand Metz and other prominent chefs with direct lineage to Auguste Escoffier. He has been thriving in the foodservice industry for over 40 years. His expertise ranges from fine dining to healthcare. He has garnered awards in the arenas of continental cuisine and hospital food.

Michael leveraged his culinary talents to develop nutrition technology, business management and administration systems. The collective skill-set he has acquired allows him to provide comprehensive insights for operations management in any foodservice venue.

Selected Project Experience

Walt Disney World:
Orlando, Anaheim, Shanghai

Johns Hopkins Hospital:
Baltimore

Cedars Sinai:
Los Angeles

Mayo Clinic:
Rochester, Scottsdale

Loyola University Health System:
Chicago

Nova Scotia Dept. of Health:
Canada

Ministry of Health UAE:
United Arab Emirates/Dubai

Cerner Corporation:
Middle East

Chicken of the Sea:
San Diego

Specialties/Skills

- Culinary Expertise
- F&NS IT Systems
- Recipe Development
- Inventory Systems
- Therapeutic Menu Design
- Room Service/POD's
- Operations Management
- Customer Service & Support
- Training/Competency
- Food Safety/HACCP
- Quality Assurance
- Finance Management
- Contact Management
- Benchmarking