

DENNIS L. JONES JR.

EXECUTIVE CULINARY LEADER

HIGH-VOLUME OPERATIONS • CASINO & RESORT • FINE DINING • BANQUETS • AI INTEGRATION

Culinary leader with more than 20 years of experience directing high-volume casino, fine dining, banquet, and restaurant operations across five states. Proven expertise in kitchen operations, menu development, food and labor cost control, team leadership, and guest satisfaction. Passionate about integrating emerging AI tools and agentic workflows to optimize culinary, systems, documentation, training, and business operations while preserving craftsmanship, culture, and exceptional guest experiences.

PROFESSIONAL EXPERIENCE

- ASSISTANT CHEF – VDARA AT ARIA / BELLAGIO – MGM RESORTS

SEP 2024 – PRESENT

Las Vegas, NV

 - Assist Executive Chef in daily culinary operations within a high-volume casino environment.
 - Lead Employee Dining Room kitchen operations while maintaining quality, consistency, and food safety standards.
 - Manage cost of goods and contribute to menu costing for 16 operational menus.
 - Supervise kitchen staff during peak service.
 - Ensure compliance with sanitation and safety standards.
 - Collaborate with culinary leadership to improve operational efficiency and guest satisfaction.
- MASTER COOK – GIADA

DEC 2022 – MAY 2024

Las Vegas, NV

 - Executed high-volume service in a celebrity chef restaurant.
 - Mastered all kitchen stations including pasta production, sauté, grill, garde manger, and banquet service.
 - Assisted with presentation for photography and special events while maintaining exceptional quality and consistency.
- EXECUTIVE CHEF – SOCKEYE SALOON (SEASONAL)

APR 2022 – DEC 2022

King Salmon, AK

 - Directed all kitchen operations including staffing, scheduling, purchasing, menu development, recipe standardization, inventory, food cost control, and guest service.
 - Led seasonal team to deliver high-quality dining experiences in a remote, high-demand location.
 - Sourced local and sustainable ingredients; created menus that reflected Alaska's cuisine.
- EXECUTIVE CHEF – LUCY'S LOUNGE

DEC 2018 – JUN 2020

Denver, CO

 - Managed kitchen staff, menu planning, recipe development, food cost controls, and daily operations while ensuring high culinary standards.
 - Created and executed menus that elevated guest experience and profitability.
 - Built systems for inventory, ordering, scheduling, and food cost tracking.

ADDITIONAL EXPERIENCE

Executive Chef – The Oath | Line Cook – Saltaire Oyster Bar & Fish House
Lead Grill Cook – Dead Eye Dick's | Chef's Apprentice – Break Bread Not Hearts

CAREER HIGHLIGHTS

- 20+ YEARS OF EXPERIENCE

Across fine dining, casino, banquet, casual, and resort operations.
- HIGH-VOLUME LEADERSHIP

Proven ability to lead teams and execute at scale with consistency.
- COST CONTROL & PROFITABILITY

Expert in menu costing, inventory, purchasing, and cost-of-goods management.
- TEAM BUILDER & MENTOR

Develop and motivate culinary professionals to deliver at their highest level.
- AI & SYSTEMS INTEGRATION

Leverage AI tools and automation to improve documentation, training, and operations.

PLACES I'VE COOKED

- NEW YORK, NY

Foundation Education Fine Dining Roots
- DENVER, CO

Growth Leadership High-Volume
- LAS VEGAS, NV

MGM Resorts Celebrity Dining Luxury Hospitality
- ALASKA

Seasonal Leadership Wild Ingredients Remote Operations
- AND MORE

Every kitchen became a classroom. The journey continues.
- D.J.J.R. HOLDINGS

COOK • LEARN • CREATE • LEAD



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Las Vegas, NV



Open to Relocation



DJJR

CORE COMPETENCIES

- 

Executive Kitchen Leadership
- 

High-Volume Production
- 

Fine Dining Operations
- 

Casino & Resort Culinary
- 

Banquet Operations
- 

Menu Engineering
- 

Recipe Development
- 

Cost Analysis & Menu Costing
- 

Food & Labor Cost Control
- 

Inventory & Purchasing
- 

Team Leadership & Mentorship
- 

SOP Development
- 

Kitchen Systems Optimization
- 

Food Safety & HACCP
- 

Guest Experience
- 

Cross-Functional Leadership
- 

Microsoft Office
- 

Oracle Purchasing Systems

AI & SYSTEMS INTEGRATION

- 

AI-Assisted Culinary Documentation
- 

Agentic AI Adaptation & Integration
- 

Workflow Automation
- 

Prompt Engineering for Hospitality
- 

Digital Knowledge Management

CERTIFICATIONS

- 

ServSafe Manager
- 

Food Handler Certifications (NY, CO, AK, NV)

EDUCATION

B.A. Philosophy, City College of New York
Minors: English Literature & Early Childhood Education