

CULINARY OPERATIONS · SYSTEMS · PRODUCT

Ciarán Keogh

Culinary Operations & Systems Consultant

I design practical culinary systems that make complex kitchens easier to run. The work connects production, knowledge, compliance and chef-facing tools to the outcomes that matter: financial control, consistent food and teams that can understand the standard without depending on one person's memory.

Who I work with

- Hospitality groups and multi-site operations
- Central-production and contract-catering teams
- Private estates, yachts and luxury hospitality
- Food-tech and chef-facing product teams
- Food businesses building operational systems

Core capabilities

- Culinary workflow and systems audits
- Production, regeneration, assembly and site-standard design
- Recipe-library, handover and culinary-knowledge architecture
- SOP, training, compliance and operational standards
- Forecasting, batch visibility and multi-site coordination
- Chef-facing product definition, prototyping and pilot design

Relevant scale

- About 25 years across hospitality
- 5,000+ daily covers under direct production responsibility across 7 halls of residence.
- Dish development supporting a separate 100,000-meals-per-day facility.
- Up to 1,500 covers/day at peak in the Whistler Blackcomb resort operation.
- Premium Wellington catering at NOSH — three-course plated to 350 covers and canapé service to 1,500 guests.
Major-event plated service to 1,350 guests across the Christchurch City Council venues at Vbase, now Venues Ōtautahi.

Figures above are drawn from the same career/fact records used by the website and CV.

How the results were recognised

Operational and financial data from these roles belongs to the employer and is not reproduced here. What can be stated is the recognition that followed: two Star Awards in 2024 — Chef of the Year in June and a Performance Award in November — and promotion to Culinary Development Lead.

Earlier, at Whistler Blackcomb, the team I helped lead produced the highest divisional results across guest experience, staff experience and financial performance in the same season, including a record 93 staff satisfaction score. Signed reference available on request.

These were decisions and measurements made by others. No savings or waste figure should be inferred from them.

What makes the work different

The differentiator is range. The same career spans five-star resort cooking, opening teams, mountain service, major events, private dining, performance nutrition, multi-site production and chef-first digital products. I understand the food, the operation, the people and the interface — and I know when additional complexity will make the work worse.

Relevant operating background

Culinary Development Lead · Compass Group PLC · Wellington 2024–26

National development work across stadium, universities, schools and institutions, Restaurant Associates corporate work, and tender/mobilisation support.

Executive Chef · Compass Group PLC · Victoria University of Wellington 2023–24

7 halls of residence, three production kitchens, 5,000+ daily covers and 100+ staff across the operation; digital batch tracking, volume ordering, regeneration and assembly standards.

Head Chef · NOSH · Wellington 2022–23

Premium Wellington event catering from intimate dinners to three-course plated service for 350 covers and canapé service for 1,500 guests across changing venues, teams and equipment; highest available food-safety audit grade within a month of starting.

Senior Chef de Partie · Vbase (now Venues Ōtautahi) · Christchurch 2016–20

Major-venue and event operations across Christchurch: plated dinners to 1,350 guests, artist/VIP catering, elite sport and satellite kitchens.

Line Cook → Lead Hand → Sous Chef · Whistler Blackcomb · British Columbia 2012–15

Promoted each season from Line Cook to Sous Chef in a 550-seat resort operation reaching up to 1,500 covers/day at peak; team results included a record 93 staff satisfaction score.

Selected credentials

- NZQF Level 5 Diploma in Culinary Arts — ARA, Christchurch, 2019
- Ships Cook Certificate — Maritime NZ, Wellington, 2026
- STCW Basic Safety Training — Vertical Horizons, Wellington, 2026
- ENG 1 equivalent (unrestricted) — Onslow Road Medical, Wellington, 2026
- BTEC — CAD, Architecture & Building Services — Further education, Ireland, 2007–08

Selected work

- High-volume multi-site production, forecasting and batch visibility
- Regeneration and assembly standards designed for satellite service
- The Spicy Noodle — eight preserved iterations of a chef-first knowledge system
- Scorchers Bay — operational pathway demonstrator for a food-product business
- Wholestep — independent learning-product development outside the hospitality domain

What the work is designed to support

Stronger financial and production visibility · Compliance designed into the work rather than added afterwards · Clearer handovers, onboarding and employee confidence · More consistent culinary execution across changing environments · Lower dependence on individual memory · Chef-facing tools shaped to the people using them

These are the mechanisms the systems are built to create. Quantified savings are not claimed without measurement.

Engagement formats

Operational audit and recommendation · Focused design sprint · Operational pilot · Product-advisory / prototype engagement · Embedded systems or mobilisation project

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Telephone available on request. Signed references, including Whistler Blackcomb, available on request.