

George Theodore Baggott

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SUMMARY OF QUALIFICATIONS

- 18 years experience in various aspects of foodservice
- Broad knowledge of project development: mechanical/electronic detailing and drawing; regulatory compliances, codes and standards; and managerial skills

WORK EXPERIENCE

2006-Present Baggott Group Las Vegas, Nevada

Self-Employed – Independent Contractor

Foodservice AutoCAD Services

Provides full service CAD outsourcing to wide range of clients. Bridges the gap of CAD overflow requirements by providing layout and rough-in drawings to fabrication drawings to all size companies. Meet all deadlines with 100% customer satisfaction.

Clients (Past/Present) – Baring Industries, Bigelow Companies, E.F. Whitney, Ideal Mechanical, JEM West (Adam Blumberg), JEM Associates (John Egnor), Lloyd's Refrigeration, The Marshall Associates, Maverick Stainless, Royal Metal Works, SI Foodservice (Lori Schroeder), S3Consultants, Ed Don – Chicago, St. Louis, Florida offices, Laschober + Sovich, Inc.

2001-2003, 2005-2006 Culinary Design and Fixture, Inc. Las Vegas, Nevada

AutoCAD Draftsman

Designed commercial kitchens and bars for the casino/hotel market

- Converted hand-drawn layouts into AutoCAD drawings
- Created skillful in MEP's, elevations, and section details in AutoCAD
- Responsible for drawings development and detailing from conceptualization stage through final release
- Projects worked on: Wynn Casino, Station Casinos, Chef Emeril's Kitchens, Venetian Macau

2003 – 2005 JEM West Associates Las Vegas, Nevada

AutoCAD Draftsman

Designed commercial kitchens and bars for casinos, hotels, and small restaurants

- Designed the kitchens and bars at South Coast Casino, Exhibition hall and Arena
- Built relationships with clients, architects, engineers, and owners
- Reviewed and approved shop drawings designs
- Job Site inspections and Punch List Review
- Projects worked on: South Point, MGM Detroit Casino, Pala Casino

1998-2001 Cini-Little, International Chicago, Illinois

Project Coordinator

Designed kitchens for hotels, hospitals, airports and corporate cafeterias

- Drafted kitchen layouts by hand
- Prepared equipment plans including equipment specifications, MEPs, shop drawings, submittal reviews, and punch lists
- Met with clients, architects, engineers, and owners
- Projects worked on: USAA, Blue Cross-Blue Shield, Four Seasons Hotels

1996 – 1998 Marriott Contract Foodservice Operations Chicago, Illinois

Account Manager at Allstate Insurance Headquarters

Supervised and trained employees in sanitation, cooking and serving techniques, and customer service

- Coordinated catering orders, cooking, and preparation for cafeteria that served over 1,800 customers per day
- Controlled inventory, purchasing, and receiving for \$15K/day operation
- Use of HACCP guidelines throughout the facility
- Planned budget for food, payroll, and other expenses
- Oversaw everyday operations of service while providing excellent customer service and leadership

EDUCATION

Bachelor of Science in Consumer Family Sciences, Purdue University, West Lafayette, Indiana, August, 1996.
Emphasis in restaurant management.

Certifications

AutoCAD 2013

Microsoft Office

Revit 2012