



## GEORGE BAILEY

I enjoy my involvement in both ACF and Chefs for Kids. The joy we see on the faces of the children we serve leaves a memorable impression, this is our reward and the reason we give our time to this cause.

I have lived in Las Vegas for 46 years. I worked as a painter and a bus person before I worked as a dishwasher at the legendary Stardust. One day Chef Jones pulled me out of the dish room and told the chef to “make him a Runner,” and the rest is history. I worked all positions of the line, even in the EDR, during my 28 years of employment at the Stardust. I was eventually promoted to Sous Chef. I accepted the opportunity to open the South point in 2005 as a Room Chef, my present position. I have had the privilege of working under the astute tutelage of Chef Christopher Johns for 12 years.

I oversee the 24 hour food operation, in which I supervisor 60 back of the house employees including a Chinese kitchen. My responsibilities include training, mentoring and execution of corporate specs. I am responsible for the administrative department of kitchen operations, producing food for an a la Carte and high volume venue, I additionally create special events menus. I have consistently met or exceeded financials on controllable expenses and I have also accomplished Servsafe and Allergen certifications.

I know that a standard has been set of high expectations regarding creativeness in food and artistic presentation, but I believe that we should not forget that the most important facet of food preparation is that it should taste good. Our food should make the guests crave our creations and keep them coming back for more. Attending our seminars and ACF regional and national conferences helps us keep current and innovative with food service trends. I traveled to Idaho in 2013 to represent the Las Vegas Chapter of ACF at the regional conference. I assisted in multiple areas during the national ACF conference at the Cosmopolitan in 2013. I went to the national ACF conference in Phoenix, Arizona in 2016. I attend almost every meeting and fundraiser for ACF and Chefs for Kids. I received the President’s Medallion and the President’s Award for my dedication to ACF Las Vegas.

I am present for every scheduled Chefs for Kids event. I participated in serving the population of Shade Tree for Mother’s Day, Thanksgiving, and Christmas. I have served on the board of ACF for 2 years and Sergeant of Arms for 4 years. **I would like to thank the Management of the South Point Hotel & Casino for their support and commitment, which will continue to allow me as a working Chef to participate as a board member of the ACF Chefs Las Vegas.**