

# Tommy Nevill

**Permanent Address**  
1032 Raintree Dr  
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## EXPERIENCE

- April 2012 – Present **III Forks Prime Steakhouse, Palm Beach Gardens, FL (CRO, Inc.)**  
Proprietor/General Manager/Executive Chef  
Oversee daily operations, managing payroll, Monthly PLS, Inventory, AR, AP  
Responsible for training all III Forks managers and developing training manuals  
Assist with the development of new menu and cocktail offerings
- July 2011 – March 2012 **III Forks Prime Steakhouse, Chicago, IL (CRO, Inc.)**  
Executive Chef  
Oversaw daily operations of multiple kitchens, Inventory, Payroll, PLS, AR, AP  
Responsible for new menu development for roof top kitchen  
Trained management team and staff members
- December 2009 – June 2011 **III Forks Prime Steakhouse, Miami, FL (CRO, Inc.)**  
Proprietor/General Manager  
Oversaw daily operations of this award-winning Dallas-based restaurant  
Responsible for training all III Forks managers and executive chef  
Assisted with the development of new menu and cocktail offerings
- October 2007 – December 2009 **Silver Fox Steakhouse, Dallas, Texas (CRO, Inc.)**  
Corporate Chef/Executive Chef/BOH Coordinator  
Designed new menu items for multiple concepts  
Managed the kitchen operations and staff  
Trained staff members at all new III Forks locations (Houston, Boca Raton, Jacksonville)
- August 2007 – Present **NEVS BBQ, LLC**  
C.E.O.  
Perfectly executed BBQ in four styles – Kansas City, Memphis, Texas Brisket and Carolina's  
Catering for parties of 1,000+  
Maintained three-year contract with the Dallas Cowboys as official BBQ partner (2007-2010)
- July 2007 – October 2008 **Lon Smith Roofing, Dallas, Texas**  
Estimator  
Generated leads, developed/measured estimates, presented to homeowners and closed more than \$750,000 in sales
- February 2006 – June 2007 **Pappas Bros. Steakhouse, Dallas, Texas**  
FOH Manager  
Managed schedules, staff meetings, training and orientations for Hostess and Server Assistants  
Designed a concierge book for local hotels to promote the restaurant and visited with head concierges monthly to create relationships

## EDUCATION

- December 2005 **The Florida State University, Tallahassee, FL**  
Bachelors Degree in Business Administration  
Major: Hospitality Administration  
Minor: Performance Management in Psychology
- August 2005 Teacher Assistant, Food and Beverage Management
- May 2003 **Valencia Community College/Disney Culinary Institute, Orlando, FL**  
Associate in Arts Degree

## PROFESSIONAL AFFILIATIONS

- February 2010 – June 2011 **Hallandale Beach Chamber of Commerce**  
Tourism Committee
- February 2010 – June 2011 **City of Hallandale Beach**  
Board of Directors, Parks and Recreation Department
- January 2005 – December 2005 **Florida Restaurant Association**  
President
- August 2004 – December 2005 **Eta Sigma Delta National Honors Society**  
President