

Dontaye Ball

EXECUTIVE SUMMARY

Dontaye Ball is an accomplished chef, entrepreneur, and community leader with over two decades of experience in culinary innovation, hospitality management, and social impact. As the founder and executive chef of Gumbo Social, he has built one of San Francisco's most celebrated Southern Creole brands—bridging culture, community, and cuisine. His leadership extends beyond the kitchen, empowering local businesses, developing workforce training programs, and driving economic revitalization within the Bayview–Hunters Point community.

KEY QUALIFICATIONS

- Proven ability to lead restaurant, catering, and community food operations from concept to execution.
- Strong communication and leadership skills; excels in high-pressure environments with professionalism.
- Expertise in budgeting, operations, food safety, and staff training.
- Recognized for community impact, business growth, and culinary innovation in the Bay Area.
- Skilled in developing training programs, recipes, and brand systems that enhance consistency and efficiency.

SUMMARY

Over 20 years of culinary and operational experience in fine dining, catering, and restaurant entrepreneurship. Proven record of managing large-scale events, building community partnerships, and leading high-performance teams. Adept at P&L; management, strategic growth planning, and developing innovative Southern and Creole-inspired menus that elevate brand identity and customer engagement.

PROFESSIONAL EXPERIENCE

Gumbo Social Restaurant — Founder | Executive Chef | Owner

San Francisco, CA | January 2017 – Present

- Founded and operate a thriving Southern Creole restaurant and catering brand known for its signature gumbo and community-centered approach.
- Manage all aspects of operations including menu design, staff leadership, vendor relations, and customer service excellence.
- Built strong local partnerships with farmers markets, civic organizations, and regional festivals to expand visibility.

- Oversee budgeting, cost controls, marketing, and business development to ensure consistent profitability and brand growth.
- Led pop-ups, catering, and large-scale community events serving thousands, with strong client and media recognition.
- Created training manuals, kitchen systems, and SOPs to maintain quality and efficiency across operations.
- Recognized by local press and city agencies for contributions to Bayview–Hunters Point's economic revitalization.

Global Gourmet Catering — Tasting Chef / Kitchen Manager

San Francisco, CA | 2006 – 2021

- Directed operations for large-scale VIP events, weddings, and corporate functions.
- Designed and tested tasting menus for major hospitality clients.
- Developed menu documentation, recipe standards, and training systems to maintain consistency.

Bon Appétit at Google — Lead Line Cook

San Francisco, CA | May 2007 – February 2009

- Supported daily culinary operations for high-volume corporate dining.
- Collaborated on menu development and employee training.

Delfina Restaurant — Grill / Line Cook

San Francisco, CA | June 2006 – May 2008

- Executed fine-dining menu items during peak service while maintaining quality and efficiency.
- Assisted with food costing, sanitation compliance, and vendor relations.

Pizzeria Delfina — Line Cook

San Francisco, CA | June 2005 – May 2006

- Prepared high-quality menu items with a focus on consistency and speed.
- Maintained cleanliness, safety, and organization in a high-volume kitchen.

Good Foods Catering — Chef / Owner

San Francisco, CA | August 2008 – November 2016

- Founded and managed full-service catering company specializing in custom menus and large-scale events.
- Oversaw finances, client relations, staff recruitment, and event execution.

Ball Business Consulting — Owner / Business Consultant

San Francisco, CA | February 2015 – Present

- Provide operational and marketing consulting for restaurants and small businesses.
- Develop business plans, improve systems, and lead training for culinary entrepreneurs.

EDUCATION

- A.A., Culinary Arts, City College of San Francisco
- Level One Sommelier, The Court of Master Sommeliers
- ServSafe Food Protection Manager Certification