

Benjamin Stanton-Humphreys

CHEF DE PARTIE • LEAD DAY SERVICE • SYSTEMS-MINDED OPERATOR • WILLING TO RELOCATE

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Profile

A Chef de Partie who earns trust on the line and gets promoted fast — invited back in a promoted lead role to The Raven Bistro, one of Canada's most decorated independent restaurants (OpenTable Top 100; TripAdvisor Travellers' Choice — top 10% globally). Ran full lunch service as lead, managing a team of 3 on the line and up to 6 in prep, regularly pushing nearly 200 covers per service — and ran the full 3-station line solo on multiple occasions: 120+ covers in a 5-hour service unassisted, with the lowest error rate and near-zero food waste in the kitchen. Redesigned station layouts to lift ticket speed across every station; mentored 6 junior staff; praised directly by Head, Executive, and Sous Chefs for running the tightest and most consistent lunch service. Brings a rare combination of food excellence, calm under volume, and a systems-builder's instinct — most recently sharpened inside a London fintech product team.

Kitchen Experience

Chef de Partie — Lead Day Service

Jan – Jul 2024

The Raven Bistro • Jasper, AB — Invited back in a promoted role to one of Canada's most decorated independent restaurants (OpenTable Top 100; TripAdvisor Travellers' Choice — top 10% globally). Ran full lunch service as lead, managing a team of 3 on the line and up to 6 in prep, regularly pushing nearly 200 covers per service.

- Redesigned line station layouts to optimise assembly flow, reducing movement and improving ticket speed across all stations.
- Ran the full 3-station line solo on multiple occasions — **120+ covers in a 5-hour service unassisted**.
- Mentored 6 junior kitchen staff; team recognised for the **lowest error rate and near-zero food waste** in the restaurant.
- Praised directly by Head Chef, Executive Chef, and Sous Chef for running the tightest and most consistent lunch service.

Line Cook / Prep Cook

Jun – Oct 2023

The Raven Bistro • Jasper, AB

- Joined as a line cook and earned a leadership role and an invitation to return the following season in a promoted position.

Expeditor & Line Cook

Apr 2022 – Jun 2023

Chili's Grill & Bar • Banff, AB

- Hired as a Busser; promoted to Expeditor based on performance and initiative. Expanded role into line cooking to deepen operational knowledge. Consistently identified process improvements and took on broader responsibilities unprompted.

Beyond the Kitchen

Product Manager (Junior PM → PM)

Jan – Nov 2025

TallyMoney Ltd • London, UK

- Led the revamp of the end-to-end product onboarding experience, directly contributing to onboarding completion rates shifting from **5% to 35%** — a 7× improvement that materially impacted the bottom line.
- Designed and built the company's first AI-powered PRD and product scoping workflow using Claude — adopted across the product team.

Kitchen Skills

ON THE LINE

3-station lead • Day service lead • Solo line operation • Ticket flow • Expediting • Cross-station communication

PREP & SYSTEMS

Line layout design • Station SOPs • Prep planning • Inventory & waste reduction • Allergen handling • Food safety

LEADERSHIP

Mentoring & onboarding • Calm under volume • Praised by Head, Executive, and Sous Chef for service consistency

Certifications

Food Handler Certification

Canadian Institute of Food Safety
May 2023 – May 2028

Product Manager Certification (PMC™)

Product School • Feb 2025

Education

Bachelor of Commerce (partial)

McMaster University • 2021

Ontario Secondary School Diploma

TA Blakelock HS • 2018 – 2021
• Ontario Scholar Award — 90%+ average

Languages

English	Fluent
Afrikaans	Intermediate
Spanish	Beginner

References

Available upon request

Mike Kliewer

Owner & GM • The Raven Bistro

Arun Ranganathan

CTO • TallyMoney