

## A LA CARTE CHEF/ CHEF DE CUISINE

### Summary

A professional cook with 10+ years of combined on the job work training and experience, with a background in managerial and non-managerial positions from high quality restaurants and organizations, with a firm foundation built on the respect and execution of proper cooking techniques, and the importance of always being able to learn and grow as a professional.

### Highlights

- Focused and disciplined
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Sous vide technique
- Effective Communicator
- Organizational Skills
- Task Oriented

### Experience

Company Name City , State A La Carte Chef/ Chef De Cuisine 10/2015 to Current

- Supervise 10 cooks across two kitchens
- Encourage and Motivate Staff Members to uphold quality standards in keeping with club traditions and expectations
- Planning and Preparation of three seasonal menus
- Creating nightly specials revolving around seasonality using as many local ingredients as possible
- Contemporary and trendy cuisine, with respect to traditions and favourites of the club and its members
- Effectively expedites a la carte service
- Management of protein, perishable, and dry goods inventory with a focus on utilisation and cost effectiveness
- 100- 200 Covers Nightly

Company Name City , State Sous Chef 04/2015 to Current

- Effectively Managing a kitchen team of 12 cooks and stewards over two kitchens on property
- Tasked with the preparation and execution of special event menus
- Planning and executing a daily changing dinner menu
- Strong focus on locality of ingredients
- Responsible for an extensive running inventory of fresh proteins
- Training new cooks and team members to understand quality standards and proper cooking techniques.
- 75-175 covers nightly

Company Name City , State Lead Expeditor 02/2014 to 02/2015

- The Masters Golf Tournament
- Terrace Kitchen
- High Pressure Environment
- Time Management
- Stress Management
- Effective Planning and Organisational Skills.
- 800-1100 covers in 3 hours

Company Name 12/2009 to 05/2014

- Merion Cricket Club, Haverford, PA, Junior Sous Chef
- Viking Culinary Center, Haverford, PA, Chef/Instructor
- Cloud Catering and Events, NYC, NY, Cook
- The Black Rat, Winchester, England, Stage
- Craigie on Main, Cambridge, MA, Stage
- Four Seasons Resort: Aviara, Carlsbad, CA, Intern

### Education

2009 Culinary Institute of America , City , State

**Bachelors of Professional Studies** , *Culinary Arts and Restaurant Management* . Assisted with numerous *school-sponsored catering events* for up to 450 people. Member of the Inter-collegiate *soccer team* four years, serving as *captain* one year. Kitchen assistant for saturday morning, 15 person Adult Education classes. Residence Assistant, 2 1/2 years

### Skills

Interpersonal Skills, cooking, critical thinking, dependability focused, human relations, inventory, listening skills, time and personnel management skills, stress management, supervision, teaching, leadership, enthusiasm, passion for cooking, problem solving