

## SENIOR SOUS CHEF

### Summary

Chef with nine years of culinary experience and eleven total years of hotel experience. Skilled in leading and Raised banquet quality of food at the Renaissance Grand in St.Louis 39 points in a 6 month period Executed planned events such as Nola goes pink, Essence Fest and also New Orleans Food and Wine Festival motivating a team and consistently meeting my GSS quality of food goals.

### Highlights

- Trained in Sous Vide cooking
- Menu development
- Talent development
- Atlas
- Experience working Carpedia
- Modernist cooking knowledge

### Accomplishments

- 2014 silver medal winner in New Orleans Wine and Food Experience
- Raised the AES from a 50(previous leadership) to an 82 at the New Orleans Marriott
- Manager of the Quarter Nominee Fourth Quarter 2014
- Cooked for Marriott Board of Governors
- Improved the food quality of food score 6 points at the JW Marriott
- Pilot Hotel for Chef's Market/ Fresh Bites

### Experience

04/2016 to Current

Senior Sous Chef Company Name i¼ City , State

- Oversee three different outlets
- Improved Restaurant Quality of Food by 6 points in 2 years
- Developed menus for breakfast, lunch and dinner
- Achieved 87 for Associate Engagement Survey during my leadership
- Worked extremely close with Carpedia( consulting firm)
- Currently managing 3 managers and over 60 associates
- 15.6 million in food sales for 2016

04/2015 to 04/2016

Sous Chef Company Name i¼ City , State

- Oversaw the pm culinary operations
- Improved quality of food scores by 3 points during first year on the job
- Trained and developed new Assistant Sous Chef and lead cook
- Assisted the Chef in achieving not only GSS goal but also financial

Assistant Sous Chef Company Name i¼ City , State

- Made schedules Scored an 82 on the AES survey bridged the gap between am and pm attended WIG sessions won silver medal in the NOWFE competition menu development.

12/2014 to 04/2015

Kitchen Supervisor Company Name i¼ City , State

- Oversaw the am shift
- Part of a renovation(M Club)
- Did scheduling and ordering for the hotel restaurant

02/2014 to 12/2014

Banquet Cook 2( Lead Cook) Company Name i¼ City , State

- Attended daily BEO meetings
- Prepped and fired functions for upwards of 1500 guests
- Prepared tastings for VIP clients
- Delegated prep lists and daily cleaning lists to the team

### Education

2005

GED : General SWIC i¼ City , State , United States

### Skills

- Highly Focused and Driven
- High Volume Production Capability
- High Profile Events
- Reliable