

SOUS CHEF

Summary

Current General Manager of Jersey Mike's in Boca Park. I strive to make every business I'm employed by succeed beyond expectations. Since becoming GM, over the past 15 months, I have increased sales by over 30%.

Bartender with more than 4 years experience in a nightclub bar setting. Driven to provide guests with exceptional service and genuine hospitality.

I'm also a talented Sous chef of 11 years of cooking. Started at the beginning of college, at the bottom as a dishwasher. Quickly moved up ranks until I was managing my own lunches, my own staff members under me, and enjoyed since. Successful at consistently delivering the highest quality food and service. I go the extra mile for any employer I work for.

Highlights

- ServSafe certified
- TAM Card
- Food Handler's Card
 - -Business development
 - - P & L management
- Knife skills A+
 - -Complex problem solver
 - - Staff development / training
- Operations Management

Accomplishments

- *Business Development:* Successfully grew current business by increasing sales of Jersey Mike's over 30% since becoming the General Manager 14 months ago.
- 3rd place - 2013 NC Fire on the Rock - Team Canyons Cross-state competition of chefs/sous' from different restaurants on a cook off containing secret North Carolina local ingredients. We had 8 hours to complete a 4 course meal enough for 150 guests. This was a great personal experience.
- I have worked full-time since I was 14.5 years old. Throughout college, I worked 40 hours weekly in the kitchen not including the 20 hours average per week I would also bartend. I am an extremely hard worker and will get any job done. Working for world renowned Executive Chefs really inspired me to become as focused and determined as I am.

Experience

Sous chef 06/2012 to 08/2013 Company Name City , State

- Carried out responsibilities of opening daily, preparing soup de jours (daily/bidaily), prepared unique lunch specials as well as overseen operations to ensure productivity and success.
- Worked under Julius Kalman who was recently the Executive Chef of the Crown Plaza in San Antonio.
- He mainly worked nights and let me do my own ordering/recipes for lunch specials.
- His contact info is listed in references.
- I worked for this employer for a period of 4 years while in college also. I'm loyal to my employers and they all understand my hard work ethic; I've never been fired in my life and I take pride in that.
- Worked a 2 month notice both times of employment with this location.
- Reason for leaving was because I was moving to Las Vegas, NV.

Sous chef, Bartender 01/2010 to 03/2012 Company Name City , State

- Worked 40 hours weekly in the kitchen as well as 20 hours weekly behind the bar.
- Ensured daily activities were being upheld, had responsibility over staff, food specials, etc.
- I worked the bar on busy nights and occasional day shifts on weekends.
- This was the most popular college bar in town with Thursday-Sunday being very busy. Noisy, busy, high-paced environment in which I excel in.
- I absolutely loved it! Reason for leaving was I was moving to Melbourne, Australia!.

Kitchen, Bartender 05/2006 to 12/2009 Company Name City , State

- Best Sports Bar in town with everything from wing night, trivia night, dart league competition, college night, and private parties.
- Best experience of my college as networking goes, becoming more social as I started bartending here. I enjoyed every second of it.

- Also work 40 hours kitchen weekly and 20-30 behind the bar weekly! Never had any problems staff wise or work-related.
- Reason for leaving was to work at Char in fine dining and tune-in my cooking skills.

Sous Chef 12/2003 to 05/2006 Company Name City , State

-Started as a dishwasher; quickly moved up ranks until eventually running my own shifts as Sous chef. This job included making daily specials, managing staff members under me, schedule making, inventory control, vendor ordering and time management.

-The Kitchen Manager, Vernon, was leaving to become the General Manager of operations at Geno's Sports Lounge and offered me a job to assist him.

Education

Bachelor of Science : Business Administration 2008 Appalachian State University City , State , USA

Bachelor of Science Business Administration : I have 20 semester hours left upon completion of my BSBA w minor in Criminal Justice. My goal was to transfer out of state to a more accredited University with the least expense. Looking to finish at UNLV when time permits.

High School Diploma : General 2003 Hibriten High School City , State , USA

General Studies

Skills

Leadership Skills

Communication Skills

Customer Relations

Operations Management