

## CHEF DE CUISINE

### Executive Profile

My culinary background started with a simple cooking class in high school that grew into a love for all things food. I went to Le Cordon Bleu culinary school where I developed a solid foundation in french cuisine, techniques and flavours. After graduating I spent the winter in southern Italy training under Michelin star Chef Richard Titi. This cultivated my passion for pasta, which has continued ever since. Most recently I have been running the kitchen for Chef Scott Howard at Citizen in Beverly Hills.

### Skill Highlights

- Focused and disciplined
- ServSafe certified
- Focus on portion and cost control
- Excellent multi-tasker
- High volume production capability
- Well-tuned palette
- hand made pastas
- Staff management

### Professional Experience

04/2016 to Current

Chef De Cuisine Company Name

- Developed seasonal menu
- Maintained quality of food while constantly keeping a low food cost
- In charge of inventory/ordering
- Responsible for hiring and firing of employees
- Trained all new employees to uphold our standards

09/2014 to 04/2016

Chef de Cuisine Company Name

- Assisted in seasonal menu development.
- In charge of inventory/ordering
- Fabricating proteins.
- Handmade pastas daily.

01/2014 to 09/2014

Sous Chef Company Name

- Ran lunch service and Worked all stations for dinner in busy 300-400-person restaurant.
- In charge of inventory and ordering
- Responsible for fabricating all proteins

### Education

2/2010

Associate of Occupational Studies Degree : Le Cordon Bleu Culinary Arts Le Cordon Bleu College of Culinary Arts Pasadena CA. Le Cordon Bleu Culinary Arts

### References

Mateo Rogers - Executive Chef The Hatch Rotisserie (559) 836-0455

Scott Howard - Executive Chef Citizen Beverly hills (415) 246-8542

Laurie Sisneros - Owner of Spaghetini restaurant group (562) 307-3111

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