

EXECUTIVE CHEF

Summary

To obtain a challenging position where experience as an Executive Chef and a food handlers license will be utilized. And experience working for multiple James Beard Award winners Alfred Portale and Paul Bartolotta. Core Qualifications Executive Chef Menu Developing Chef de Cuisine Schedule, Food & Labor Executive Sous Chef Inventory & Ordering Sous Chef Microsoft Excel & Word

Experience

08/2016 to 02/2017

Executive Chef Company Name i¼ City , State

- Developed brunch, lunch, dinner and event menus Supervised, coordinated and participated in cooking activities and prep Instructed cooking personnel in fine points of following recipes Structured and maintained accurate payroll, scheduling, food costing, inventory and ordering.

09/2015 to 08/2016

Executive Chef Company Name i¼ City , State

- Developed brunch, dinner and event menus Supervised, coordinated and participated in cooking activities and prep Instructed cooking personnel in fine points of following recipes Structured and maintained accurate payroll, scheduling, food costing, inventory and ordering.

05/2013 to 08/2015

Head line cook Company Name i¼ City , State

- Carved and cooked meats, poultry, game and meats Cleaned, cut and ground meats, poultry, game and seafood Participated in cooking and prep with CDC and line cooks Maintained a clean and safe work environment.

Education and Training

High School Diploma : Liberal Arts Gibraltar High School i¼ State , USA math, reading, science, art and social science Liberal Arts

Loyola University of Chicago i¼ City , State , USA Art, civilization and language Alliance Francaise Paris, France

Skills

Art, cooking, costing, inventory, math, payroll, personnel, reading, scheduling, Structured