
A working Chef with extensive knowledge and experience to handle any culinary aspect of your personal or business needs

QUALIFICATIONS

- Progressive experience in multiple food service environments including a start-up and corporate restaurant group
- Expert in creation and execution of innovative culinary art/food profiles to provide for memorable guest experiences
- A "Working Chef" that can efficiently manage and motivate a team to create quality food dishes in high pressure environments
- Training in North American regional and International fare (Travel to UK, France, Belgium, Holland, and Caribbean)
- ServSafe Certification, good thru 05/2017, Maricopa Food Management Certification good thru 05/2017
- Eternally a Culinarian and foodie that loves to speak the language of great cuisine and put it into practice everyday

RELEVANT EXPERIENCE

07/2013 – Present **Personal/Private Chef** for Fresco Culinary Service Group LLC (Metro-PHX)

Meal planning, procurement, preparation, and packaging of client-tailored meals according to family and/or dietary needs. Worked closely with nutritionists, naturopaths, and fitness professionals to develop and execute menus and meals directly related to clientele's preferences and lifestyles with a focus on fresh and organic ingredients.

03/2012 – 01/2014 **Chef de Partie** – Nellie Cashman's – Westin Kierland Resort and Spa Scottsdale, AZ (Starwood)

Working with and training the line cooks, banquets, and overnight cooks in all back of house stations to ensure guest satisfaction and memorable experience while dining in the restaurant and at the resort. Took part in several major culinary events including 3 Friends of James Beard benefit dinners allowing for work with several top rated chefs such as Susur Lee and Douglas Rodriguez.

04/2010 – 03/2012 **Sous Chef** – Skylight Bar & Grill - Embassy Suites – Galleria, Atlanta, GA (Windsor Capital)

Working alongside Executive Chef to write altering menus/recipes and expedite haute and garde mange foods for both the hotel's restaurant and banquet aspects of the food and beverage department while keeping track of food and beverage P&L, guest occupancy-labor forecasting, and scheduling a kitchen staff of five(5) team members . Served as second in command in chef's absence during the busiest fiscal season while upholding the standards set forth by the hotel and its customers. Received "Golden Salt Shaker" award for highest food scores for Windsor Capital properties in 3 consecutive months.

03/2009 – 01/2010 **Executive Chef** – Blackwood Gourmet Pizza Bar, SYMO Food Group, Atlanta GA

Within 6 months of operating, attained \$342,000 in net food sales while consistently maintaining a food cost percentage of 22-27%. Developed "from-scratch" food and beverage production menu, resulting in food product highly acclaimed among patrons. Successfully built and maintained the kitchen and ten(10) staff members from the ground up. Established working relationships with food distribution vendors and other restaurant infrastructure services. Manage kitchen/bar inventory, P&L, ordering, and scheduling. Ensure food and beverage quality to warrant guest satisfaction.

12/2008 – 03/2009 **Jr. Sous Chef** - Season's 52 (Buckhead), Atlanta GA

Received "Iron Chef" award for internal mystery basked competition among 3 final competitors. Trained 18 team members on preparation standards and production duties according to station. Ensured efficient operation of lunch and dinner service stations. Assisted with inventory and ordering alongside executive chef and sous'. Compiled bi-weekly schedules and daily crew line-up duties. Maintained cool and dry storage areas in above average conditions to industry standards.

08/2007 – 12/2008 **Production/Line/Lead Line Cook** – Season's 52 (Buckhead), Darden Restaurants, Atlanta GA

Prepared all fresh vegetables, fruits, proteins, and assisted with soups and sauces (strong emphasis on Saucier) while keeping a running inventory of prepared foods and dry items to assist chefs with food costs. Specialized in natural cooking techniques, such as grilling over authentic open-wood fires and proper seasoning to give food exceptional taste and aesthetics. Gained proficiency in all stations of the line during both lunch and dinner services.

11/2005 – 08/2007 **Production/Line/Lead Line** – Nordstrom's Café Bistro, Phipps Plaza (Buckhead), Atlanta GA

Specialized in preparation of "from-scratch" bistro-style foods. Maintained kitchen cleanliness and storage areas. Prepared all food and ingredients for host of hot and garde manger foods; including pizzas, pastas, soup du jours/sauces, salads, and weekly specials. Training and practical experience in fabrication of fresh seafood, poultry, beef, and pork products alongside certified Chef J. Merrell

EDUCATION

08/05 – 01/08

A.A. Culinary Arts, The Art Institute of Atlanta, Atlanta GA (Darden Restaurants)

08/01 – 05/03

A.A.S, Information Systems Mgmt, Northern Virginia Community College, Woodbridge VA

OTHER EXPERIENCE

02/03 – 04/05

Process Integration Tech - Micron Technology (Semiconductor Fabrication), Manassas VA

Responsible for overall efficiency and project mgmt. by providing technical support to micro-chip production areas.

SKILLS

Microsoft Office, Adobe, Computer Graphics and various foodservice applications.