

CAREER TARGET: EXECUTIVE CHEF

- ◆ Boosting Productivity - Eliminating Spoilage - Saving Costs - Maximizing Profits - Quality Assurance ◆

An accomplished culinary professional offering 18 years of quality experience and success within hospitality and food & beverage industries. A resourceful team player, proven in working at the high-end of award-winning establishments. A creative chef, improving kitchen processes, lowering food costs, reducing waste, eliminating spoilage, and boosting productivity. Thriving in high-pressure, fast-paced environments. Now looking to continue making significant contribution for an established business that offers an Executive Chef's appointment.

NOTABLE AREAS OF EXPERTISE

- Kitchen / Operational Management
- Boosting Productivity
- Cost / Expense Control
- Problem Resolution
- Maximizing Profits
- Banquet Management
- Reducing Waste, Eliminating Spoilage
- Staff Training & Team Leadership
- Improving Processes
- Procurement / Logistics / Inventory
- Health, Safety and Hygiene
- Customer Satisfaction
- Menu Development
- Compliance
- Quality Assurance

PROFESSIONAL EXPERIENCE AND ACHIEVEMENTS

PINNACLE (ADR) CHEF / TOURNANT

2010 - Present

Marine Hotel's, Hotel Department, Holland America Line Westours (a 5 star, premiere cruise line)

The Pinnacle Grill is separate to the restaurant, and offers an innovative North West cuisine. Assisting the Executive Chef and responsible for a ship-to-ship capacities ranging from 65 to 150 covers for breakfasts, lunches and dinners, and assisting with the breakfast service. Ensuring no delays occur and all items are served as per SOPs. Also responsible for the Culinary Art Center Operations. Updating corporate recipes, executing food handling and cleaning procedures (in accordance with USPH standards). Following all HACCP procedures.

- Assigning individuals to work in accordance to the ILO Work and Rest regulations, maintaining an 11 hour schedule
- Overseeing the preparation of all Mise on place, required for lunches, dinners and appetizers required for the Suite guests in the Neptune lounge. Ordering all ingredients daily for the Pinnacle Grill and the Neptune lounge
- Preparing ingredients for the "An Evening at Le Cirque" event. Ensuring that the specific cooking techniques and taste profiles are in accordance to that of Sirio Maccioni's celebrated New York Restaurant Le Cirque
- Preparing ingredients for the "Master Chef Dinner" event. This unique menu encompasses 6 world class chefs with their individual styles. Ensuring that their specific cooking techniques and taste profile are consistently carried out.
- Training staff daily on Public Health and Work Place Safety as per SOPs and ensuring that training is implemented.
- Conducting and hosting cooking demonstrations and classes in our theater style show kitchen which has been presented by a Food & Wine magazine
- Controlling actual hours worked and records and reporting to the Executive Chef and other departments
- Implementing all menu cycles for food service
- Maintaining high levels of productivity, cleanliness and sanitation throughout the entire kitchen
- Assuming responsibility as Tournant for the Culinary Arts Center, when required and ensuring the Culinary Center is kept to the highest quality levels

SOUS CHEF

2008 - 2010

Cioppino's Mediterranean Grill, (a high-pressure and the best restaurant in Vancouver. www.cioppinosyaletown.com)

- Assisted the Executive Chef and directed the preparation of established quality of food for service to passengers and crew. Responsible for the preparation of food in either the main kitchen, cold kitchen or Lido
- Helped develop and updated standard corporate recipes. Employed new styles of cuisine, including sous-vide, slow cooking, and rotisserie and prepared meats and sauces
- Accountable for butchery, dry aging meats and poultries and seafood processing
- Instrumental in attaining "Chef of the Year" and establishment winning "Restaurant of the Year" in Vancouver (2009)
- Travelled to New York to cook at The James Beard House under Pino Posteraro "Chef of the Year"

- Ensured proper stock rotation and cleanliness, reduced waste, increased yield, and eliminated spoilage, streamlined kitchen practices and implemented new systems
- Implemented and executed food handling and cleaning procedures in accordance with USPH standards. Followed all HACCP procedures set by the company.
- Directed, supervised and trained employees. Boosted productivity and employee morale
- Developed and implemented menu cycles for food service and made recommendations to Executive Chef for menu changes based on food trends

PROFESSIONAL EXPERIENCE AND ACHIEVEMENTS (CONTINUED)

SOUS CHEF

2006 - 2008

The Vancouver Club, Vancouver <http://vancouverclub.ca>

- Spearheaded several high-profile events, including 800-member extravaganzas, 200-member banquets, and 400 people daily during holiday seasons.
- Headed all bar and grill preparation and cooking for multimillion-dollar restaurant.
- Managed menu development.
- Trained and directed 8-member staff.
- Administered \$1.5M in seafood and meat ordering.
- Orchestrated and supervised banquets
- Lowered food costs 7%

PROFESSIONAL DEVELOPMENT

Certification	Canadian Red Seal and Journeyman Papers (represents a standard of excellence)
Food Safety	Levels 1 & 2 (Dubrulle French Culinary School)
Apprenticeship	Culinary Levels 1-3 (Vancouver Community College)

EARLY CAREER SUMMARY

Sous Chef	Nu Restaurant, Vancouver (Voted Best New Restaurant)	2005-2006
Chef De Partie	Lumiere Restaurant & Feenies, Vancouver (Consistently Voted Best Restaurant	2003-2005
Chef De Partie	Fairmont Chateau Whistler, Portobello Restaurant, Voted #1 Resort Hotel	2002-2003
Chef Tournant	Four Seasons Hotel, Chartwell Restaurant, 5-Star City Hotel	2001-2002
Chef De Partie	Westin Bayshore Resort & Marina, Entremetier [Vancouver]: 4-Star City Hotel	2000-2002
Prep/Line Cook	Bridges Restaurant, Vancouver (Numerous Awards for Best Fine-Dining	1999-2000
Garde Manager	Moustache Café, Vancouver: (Awarded Best Mediterranean Cuisine)	1998
Garde Manager	Teahouse Restaurant, Vancouver (Awarded Best Pacific-Northwest Cuisine)	1995-1997
& Entremetier	Seasons In The Park, Vancouver: (Received Numerous Awards For Food & Hosting)	1993-1994



References available on request [and on LinkedIn](#)