Ronald Fredrick William Kalenuik

306-3421 Weinbrenner Rd.

Niagara Falls, ON

L2G 6K7

Telephone 289-269-2519

Cell 289-686-3075

www.chek.blogspot.com

**Bravo Ristorante Italiano**

Welland, ON.

Contact John @ 905-714-0008

[www.bravoniagara.ca](http://www.bravoniagara.ca)

Executive Chef

220 seat casual fine dine Italian restaurant, create menus, costing programs, inventory control, build sheets, create and standardize recipes. Train all kitchen staff and managers in prep and line cooking and control. Assist restaurants in devising menus and service strategies. Control food costs through strict enforcement of established standards in purchasing, receiving and preparation. Implement national, provincial and local food safety procedures and programs. Control labour costs through established daily controls.

**Florentina’s Italian Ristorante**

Branson, MO

01/18/2010 – 03/31/2010

Contact: Paul Rasmussen @ 417-337-9882

<http://www.florentinasristoranteitaliano.com/>

Consultant Chef

On going consultant chef position, Create a complete Italian restaurant concept from the ground up. Create menus, costing programs, inventory control, build sheets, create and standardize recipes. Train all kitchen staff and managers in prep and line cooking and control. Assist restaurants in devising menus and service strategies. Control food costs through strict enforcement of established standards in purchasing, receiving and preparation. Implement national, provincial and local food safety procedures and programs. Control labour costs through established daily controls.

**Mountain Park Lodges/Amethyst Lodge**

Jasper, Alberta

04/18/2008 – 04/30/2009

Contact HR Department @

By Fax: (780) 852-5813
By E-mail: hire@mpljasper.com

http://www.mpljasper.com

Executive Chef

Duties for 110 suite hotel restaurant, banqueting, lounge: accounting, hiring, training, menu planning, food preparation, standardization of menu items, purchasing, liquor control, advertising, marketing, merchandising., train, educate clients in total restaurant operations. Plan and devise menu and service strategies.

**KALENUIK FOOD SERVICES INC**.

Chef K's On Main

314 Main St.

Penticton, BC

General Manager/Executive Chef de Cuisine

01/2002-06/2006

Contact Ron Kalenuik @ 289-296-2519

www.chefk.com

Duties: Plan and devise menu and service strategies. Control food costs through strict enforcement of established standards in purchasing, receiving and preparation. Implement national, provincial and local food safety procedures and programs. Control labour costs through established daily controls.

Also partnered with:

CK’S Oasis950 Lakeshore DR.

Penticton, BC

Executive Chef de Cuisine/Owner Partner

05/2009-12/2009

Duties: Plan and devise menu and service strategies. Control food costs through strict enforcement of established standards in purchasing, receiving and preparation. Implement national, provincial and local food safety procedures and programs. Control labour costs through established daily controls.

**THE GRAND PLAZA HOTEL**

Branson, MO

05/1997-12/2001

Restaurant Lessee/Executive Chef

Contact Kendall Combs @ 417-336-6646

Duties for 200 suite hotel restaurant, banqueting, lounge: accounting, hiring, training, menu planning, food preparation, standardization of menu items, purchasing, liquor control, advertising, marketing, merchandising., train, educate clients in total restaurant operations. Plan and devise menu and service strategies.

**Wholesale Warehousing Industries**

**DS Max International**

Toronto, ON

07/1990-04/1997

Contact Larry Tennbaum @ 949-587-9207

Author and publish cookbook for direct sales, oversee entire publishing for book department, (approve manuscripts, design and layout for film house, purchase paper, source printers worldwide, do press proofs) Also sold direct to the market advertising by calling upon hospitality industry owners designing a specialized door to door campaign for their business.

**ST. CATHARINES TENNIS & RACQUET'S CLUB**

16 Melbroune Street

St.. Catharines, Ontario

905-641-1211

07/1986-07/1990

Contact Robin Evans @ 905-641-1211

Restaurateur, Entrepreneur, Chef de Cuisine

Duties: accounting, hiring, training, menu planning, food preparation, standardization of menu items, purchasing, liquor control, advertising, marketing, merchandising.

**LINCOLN COUNTY BROAD OF EDUCATION**

Kernahan Park Secondary School,

91 Bunting Road,

St..Catharines, Ontario

09/1989-12/1989

Contact Dan McMasters @ 905-684-0961

Chef Training Instructor Adult Basic Cookery Program

Termination Reason: Course Completion

Duties: Formulation, development and implementation of course outline. Course included instruction in the following areas; Accounting, cost control, marketing, merchandising, menu design and planning, food service styling, breakfast and egg cookery, red meat, seafood, poultry, wild game, stocks, soups, sauces, vegetable cookery, herb and spice cookery.

**CAPERS RESTAURANT LTD.**

Gatez Avenue

Red Deer Alberta

Executive Chef

Termination Reason Restaurant Sold

Duties: Chef overseeing 2 restaurants. High volume casual Italian dine restaurant. Menu formulation, hiring, training, cost control, food preparation, purchasing, inventory control.

AWARDS, MEMBERSHIPS, STATISTICS

Member:

Canadian Federation of Chef de Cuisines

Worldwide Culinary Cooperative

Awards: Kraft Canadian Cheese Festival

Wholesale Warehousing Ind. Outstanding manager

Many, Okanagan Dining Awards

Author: 18 published cookbooks in 19 languages released in 64 countries. (Listed below)

Host & Producer : Divine Cuisine and Chef K & Friends cooking television shows

Host : Jazz Cafe radio program, Giant FM CIGV, Penticton BC

Alberta Journeyman Cook (Chef) Certificate Number 18J000002C

Issued December 17 1984

Canadian Interprovincial Cook (Chef) Certificate Number J0501052

Issued July 08 1985 Red Seal

Ontario Journeyman Cook (Chef) Certificate Number 415A176564

Issued December 02 1986

National Registry Of Food Safety Managers

Food Safe BC

WHIMIS Alberta

Safe Serve Manager/Owners/Licensee's

St. John's Standard First Aid

Canadian Social Insurance and US Social Security Numbers

 Available upon request

Published Cookbooks

Simply Delicious Cooking 2, 1,565,000 copies sold by DS?MAX Canada Inc./Magnanimity House Publishers/Mint Publishers, Toronto, in 16 languages for 56 countries, a 800 page cookbook.

 International Family Favourites, 1,000,000 copies sold by DS?MAX Canada Inc./Magnanimity House Publishers, Toronto, in 19 languages in 64 countries, a 400 page cookbook.

Fresh Ideas Mini Series, 990,000 copies sold by Magnanimity House Publishers/Mint Publishers in U.S.A. 8-64 page cookbooks.

The Original Pizza & Pasta Cookbook, 750,000 copies sold by DS?MAX Canada Inc./Magnanimity House Publishers, . A 192 page cookbook.

Dinning In, 200,000 copies sold by Tormont Publishers, Montreal, in Canada by Sear's a

192 page cookbook.

 Fundamentals of Taste, 500,000 copies sold by DS?MAX Canada Inc./Magnanimity House Publishers, Toronto. A 400 page cookbook. Sold in Indonesia, Brazil and Russia only.

Cuisine Extraordinaire, 500,000 copies sold by DS-MAX Canada Inc./Magnanimity House Publishers, Toronto. A 400 page cookbook. Sold in Brazil and Russia only

Championship Cooking, 20,000 copies by Magnanimity House Publishers for the 1993 Grey Cup Champions, the Edmonton Eskimos in Alberta a 200 page cookbook.

Divine Cuisine Recipe Card Collection, 10,000 copies by Magnanimity House Publishers, 252 full colour 4x6 recipe cards with indexes and box holder.

The Right Spice, 1,000 copies by Magnanimity House Publishers, a special cookery book sold along with 4 different herb and spice blends developed by Chef K.