

DANA WOOD

19 Cheltonham Court, Dartmouth, NS B2Y 4V2
902~404-5825 Email ~ dwood_925@hotmail.com



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To Whom it may concern,

My name is Dana Wood. I am writing you in the interest of becoming your next Sous Chef. With 15 years of experience in several types of Culinary formats and regions, I am a natural leader who is highly valuable in any establishment that I am associated with.

I have excellent work habits and have high expectations for myself and those around me, while creating a healthy and enjoyable environment in which to work. I am 35 years old, happily married and have a beautiful daughter. I spend as much time as possible with my family to ensure a happy lifestyle.

I am resilient, highly motivated, creative, attentive, flexible, discrete and diplomatic. A natural talent for flavor combination and technical skill are only a few of my many abilities. A constantly evolving desire to stay competitive in the food service industry through self study and on-going upgrades in many varied avenues. This is key to produce a dynamic and vibrant Chef whom I believe that I am.

It is my philosophy that utilizing what is available close to your back door creates an attitude of community and develops a sense of treasured appreciation for ingredients and the dishes that they compose.

Support for local purveyors and producers becomes a reciprocal action that fosters a wealth of more than merely monetary.

Sincerely,

Dana Wood

Enclosures

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PERSONAL PHILOSOPHY:

It is my feeling that any person can have a great meal, but few are blessed with great experiences.

CAREER OBJECTIVES:

To expand my culinary knowledge and professional experience.

QUALIFICATIONS:

Creative Skills ~ Able to create and produce a variety of cuisines and dishes utilizing products and ingredients available, including those for Breakfast, Lunch, Dinner, and Dessert. Inspired to take food in adventurous directions. Committed to self- study through reading and practice. Passionate and knowledgeable in sourcing and using local and organic ingredients when available for menus.

Organizational Skills ~ Responsible for all opening and closing duties, ensuring the line is set for service and the following day. Confident understanding of kitchen stations. Proficient in handling special events and functions of up to 1000 people. Able to complete ordering duties. Mindful in budgeting, food costing, wastage and food safety.

Leadership Skills ~ Able to train other team members, nurtures rapport with customers and contributes to gaining loyal customer base, Takes ownership of menu and daily selections and praises all involved.

ACCOMPLISHMENTS:

- Competed in the **2010 PEI Shellfish Festival, "International Chef's Challenge"**
- **2009, Interprovincial "Red Seal" Certification**
- **Student Speaker** for October, 2008 Graduation Ceremony, **Culinary Institute of Canada**
- Assisted in the 2007 2nd year Culinary Student **"Black Box" Competition**.
- Apprentice to Chef Brian Abbott during the **2007 PEI Shellfish Festival, "International Chef's Challenge Competition"**
- Apprentice to Chef Andrew Nicholson during the **2008 PEI Shellfish Festival, "International Chef's Challenge Competition"**
- Implementing and responsible for a Smoked Foods program for **Big Fish Restaurant**.
- Placing 1st and 3rd in the **2005 Calgary Open** oyster shucking competition.

RELATED EXPERIENCE:

Ist Cook/Saucier ~ Prince George Hotel/Gio	July 2012 ~ Present
Chef Bee Choo Char	Halifax, Nova Scotia
Chef/Owner ~ Neck of the Woods Artisanal Meats	April 2011 ~ Present
Sous-Chef ~ Gabrielle's Bistro	March 2010 ~ March 2011
Mark Gabrielle	Antigonish, Nova Scotia
Cooking School Chef ~ Atlantic SuperStore	October 2009 ~ February 2010
Chef de Partie ~ Fleur de Sel	April 2009 ~ October 2009
Chef/Owner ~ Martin Ruiz Salvador	Lunenburg, Nova Scotia
Intern/Cook ~ De La Terre Cafe and Bakery	January 2008 ~ March 2008
Chef ~ Jan Campbell-Luxton	Fonthill, Ontario
Intern/Poissonier ~ Restaurant Tony de Luca	October 2007 ~ January 2008
Chefs ~ Tony de Luca, Michael Mansfield, Martin Warnick	Niagara on the Lake, Ontario
Cook/Oyster Shucker ~ Big Fish/Piato Greek House	January 2005 ~ January 2006
Chef ~ Dwayne Ennest	Calgary, Alberta
Entremetier ~ La Caille on the Bow	April 2003 ~ November 2003
Chef ~ Uwe Christian Velden	Calgary, Alberta
Garde Manger ~ Murrieta's West Coast Grill	September 2002 ~ March 2003
Chef ~ Ned Bell	Calgary, Alberta
1st Cook ~ 4th Street Rose Cafe	February 2002 ~ September 2002
Chef ~ Steve Little	Calgary, Alberta
Entremetier/Oyster Shucker ~ The Living Room	July 2001 ~ February 2002
Chef ~ Andrew Keen	Calgary Alberta
Dishwasher, Prep/Garde Manger ~ River Cafe	January 1999 ~ July 2001
Chef ~ Dwayne Ennest	Calgary, Alberta

EDUCATION:

- Culinary Institute of Canada March 2007 ~ October 2008, Charlottetown, PE
- 1st Year Apprentice Welder ~ Energy Industries, Calgary, AB

CERTIFICATES / TRAINING:

- *Workplace Hazardous Materials Information Systems*
- *Standard Care First Aid Training*
- *Cardio-Pulmonary Resuscitation Level "C" Training*
- *ServSafe Food Safety Training*
- Junior Member of the **Canadian Culinary Federation, Prince Edward Island Chapter.**

GOALS:

- To be a leader in hand crafted Charcuterie products
- To expand my culinary skills through travel around the World
- Own and operate a self-sustaining Restaurant/Working Farm.
- Teaching Culinary and knife skills
- Contribute to a happy and healthy family.

INTERESTS: Playing with my Daughter, Reading, Fishing, Hiking, Gardening, Woodworking and Music.