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| Jonathan Tafford Oltz | | | |
| 14 Larch Drive, Hyde Park, NY, 12538 | | | |
| Home- 845-229-6592 Cellular- 845-392-2613 | | | |
| Chefjon91@gmail.com | | | |
| CookSpecializing in Italian and French Fine-Dining Cuisine Passionate, Results-Oriented, and Team-Spirited | | | |
| Overview | Four years of professional cooking and kitchen experience. Exemplify leadership qualities and professionalism, backed by a consistent goal oriented, record of excellence and achievements. | | |
| Areas of Expertise | * Garde Manger and line experience in upscale establishments * Trained by Brian Tubuis (CEC), Darcy Sala, Michael McGowan and Daniel Tierney * Training and development specialist; teaching instructor * Successful catering experience | | |
| Professional Experience | Portofino Ristorante | 2008 - Present | |
| Garde Manger & Line Cook   * Garde Manger & Line Cook in ZAGAT rated restaurant * Train new Garde Mangers. * Menu planning, assure quality control, and minimize waste. | |  |
|  | Young Chefs Academy of Hyde Park New York | | 2008-2009 |
|  | Teacher   * Supervised 30 Students. * Developed Lesson Plans. * Taught students age 4 to 65 in Culinary Arts | |  |
|  | Michaels Seafood Restaurant & Catering | | 2006-2008 |
|  | Prep Cook/Bus Boy   * In charge of daily prep for lunch and dinner service * In charge of setting stations up for lunch and dinner service | |  |
| Education & Qualifications | *Franklin Delano Roosevelt High School* Graduate: 2010  Grade Point Average: 3.2  *Dutchess County BOCES Career Technical Institute*  Culinary Arts & Restaurant Management  Under instructions of Darcy Sala & Daniel Tierney    Culinary Institute of America: Career Exploration  June 2009  *Member of Skills U.S.A for Two Years*  *Member of Hyde Park Leo Club for Ten Years*  *Member of American Culinary Federation for One Year* | | |