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| Christian Irabién |
| 571.435.3785 |
| christian.irabien@gmail.com |
| **Exceptionally quick- and forward-thinking, problem-solving chef. Continuously looking to learn and hone skills by embracing the challenge of a new kitchen.** |
| Overview | Mexico native and raised in Texas. Classically trained cook with a strong background in seasonal Mexican, Latin, and American Regional Cuisine. Fluent in Spanish language and Mexican culture.Professional cooking and team management experience. Proven leadership skills and professionalism, with a track record of training, developing, and fostering strong teams focused quality, presentation, attention to detail, cost control, and safety. Strong work ethic with excellent time and project management skills. |
| Areas of Expertise | * Creative menu design and development
* Competition research and analytical capabilities
* Recipe testing
* Specialty cuisine and presentation
* New and social media expert
* Training and development specialist; mentor
* Cost control and reduction
* International class guest relations
* Food and kitchen safety and hygiene
* Staff leadership and training
* Maximizing team productivity and staff performance through effective motivation and conflict resolution
* Expert proficiency in computer applications (MS Office, Apple OS, Avero, Micros, Compeat, MasteCook)
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| Education & Qualifications | B.A. Hospitality ManagementStratford University—McLean, VAA.A. Culinary Arts ManagementThe International Culinary School at the Art Institute of Washington—Arlington, VAServSafe Certified—Expires 2015Washington DC Food Manager Certified – Expires 2015 |  *2010 – Present**2008 – 2010* |
| Professional Experience | Oyamel by Jose AndresSous Chef* Responsible for management of all areas and stations of the kitchen, including organization and maintenance of inventory rooms
* High-volume production for 500+ covers daily, quality-control
* Overseeing/Supervising/Managing/Training a team of prep and line cooks, porters, and utility crew of 40
* Purchasing, Inventory, Payroll
* Produced and delegated all mise en place daily following standardized recipes
* Chef Tournant/Expo/Saucier

Chef de Partie* Ceviche Chef, sushi style demo bar

Responsible for maintaining ceviche station and all mise en place therein* Poissonnier

Virtue: Feed & Grain, Alexandria, VASous Chef de Cuisine* Responsible for management of all areas and stations of the kitchen
* High-volume production for 600+ guests daily, quality-control
* Overseeing/Supervising/Managing/Training a team of prep and line cooks, porters, and utility crew of 35
* Purchasing, Inventory, Payroll
* Produced all mise en place daily following standardized recipes
* Chef Tournant/Expo/Saucier

Restaurant Eve, Alexandria, VAChef de Partie* Entremetier/Saucier
* Prep and production of all necessary mise en place
* Basic sous vide work and experience with foams and powders
 | 2012 – Present2011 – 2012 2011 – 2011  |
| Villa Mozart Restaurant, Fairfax, VAChef Tournant* Garde Mangier
* Saucier
* Prep and production of all house made sauces, pastas, service mise en place, and garnishes
 | *2011 – 2011* |
|  | International Monetary Fund, Washington, DCEconomist Staff Coordinator |  *2006 – 2011* |
|  | *Jammin’ Java, Vienna, VA* |  *2004 – 2009* |
|  | **Food & Beverage Assistant Manager** |  |
|  | ***The Fisherman’s Cove, El Paso, TX*** |  *1996 – 2000* |
|  | **Line/Prep Cook/Apprentice** |  |
|  | ***Renelli’s Italian Trattoria, El Paso, TX*** |  *1996 – 1997* |
|  | **Prep Cook/Food Runner** |  |
| StagierExperience | Restaurant Eve, Alexandria, VA 2011Birch & Barley/Churchkey, Washington, DC 2011Disney Cruise Lines, Port Canaveral, FL 2011 Sax Restaurant, Washington, DC 2011Zengo, Washington, DC 2011DC Central Kitchen, Washington, DC 2010 ***Disney Cruise Lines, Nassau,*** ***Bahamas*** *2010**PS7, Washington, DC 2010*Hook, Washington, DC 2009–2010  |
| Clubs & Organizations | * SlowFood USA - Sponsor/Member
* James Beard Foundation – Student Member
* StarChefs.com - Member
* ChefDB.com -Member
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| References & Supporting Documentation Furnished Upon Request  |