**Laura Malin**

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**Work Experience**

**2011 - Present *Lead* *Catering Chef,*** [**L’Eat Catering**](http://leatcatering.com/)

Responsible for the timely execution of all kitchen duties from small private dinners to large-scale events. High volume events entail leading teams of 5-15 cooks, serving up to 500 guests.

Highly organized with the ability to adapt to a constantly changing work environment, creating kitchen teams on-site, delegating to them quickly and often.

**2009 –2011 *Executive Chef*, Restaurant Paramour**

Responsible for all aspects of running the kitchen of a 50-seat, fine-dining

establishment including menu creation, hiring, labour and food cost control, quality control and sanitation, serving up to 150 covers nightly.

Nominated by Steven Davey of Now Magazine as Part of the Nine of Dine 2010. Featured Chef in live cooking demonstrations with recipes individually sponsored by TAG Vodka at the 2010 Toronto Food and Wine Expo. Listed by Toronto Life in the Top Ten Best New Restaurants for 2009. Empty Bowls Charity Event Participant 2009 & 2010.

**2004 –2009 *Executive Chef,*** [**The Tatham Group**](http://tathamgroup.com)

Created the clients’ complete dining and hospitality experience for the week, on budget, while they attended workshops and seminars at Tatham Executive Consulting. This included service of three meals daily in the 25-seat boutique dining room.

Focused on supporting local, organic suppliers and showcasing current, healthy, and creative Canadian market cuisine to our largely American and European clientele.

**2000 –2004 *Various Chef Positions,* Jamie Kennedy at the ROM**

Held a graduated series of positions over the course of four years, including catering, garde-manger, pastry, tournant, saucier and grill chef, thus solidifying a well-rounded apprenticeship in a top culinary establishment.

**1993 – 2000** ***Other Culinary Experience***

Gypsy Coop Catering, Toronto, Catering Production – with Chef Andrew Underwood

Zoom Café and Bar, Toronto, Garde-Manger – with Chefs Guy Rubino and Lorenzo Loseto

Buffalo Bill’s Diner, Montreal, Short Order Cook

Patisserie Tiramisu, Montreal, Assistant Patissier and Retail Representative

***Pre - Culinary Work Experience***

**1998 -1999 Communications Coordinator, *Canadian Health Food Association***

Responsible for editing and publishing the CHFA’s monthly trade journal representing all tiers of the health food and supplements industry in Canada.

Coordinated the production of the CHFA’s 65-page Trade Show Guide and as well as all trade show press and signage.

**1996 – 1998 Marketing Coordinator, *Upper Canada Soap and Candle Makers***

Coordinated the production of and wrote copy for all marketing tools and catalogues for 9 product lines within the company. This included the major production of the 60-page Christmas and Summer Catalogues while adhering to the $50 000 budget for each publication. Sourced, hired and worked closely with all contractors involved in catalogue production ensuring budget parameters were met.

**Education**

2013 Nutrition Management Diploma with Honours, George Brown College

2013 Emergency First Aid, Level A, Canadian Red Cross

2013 Advanced Food Safety, Traincan

1999 Chef Training Certificate, George Brown College

1993 Honours Bachelor of Arts with Distinction, McGill University

**Languages** Fluent in English & French (Verbal & Written)

**Media** [**Toronto Star**](http://www.thestar.com/life/food_wine/recipes/2010/08/28/chefs_showcase_blt_salad_with_cheddar_biscuits.html) **,** [**Tatham Group**](http://tathamgroup.com/wordpress/the-process-of-responsible-gastronomy/)**,** [**Now**](http://www.nowtoronto.com/guides/loveandsex/2010/story.cfm?content=173590)**,** [**Toronto Life**](http://www.torontolife.com/daily-dish/restaurants-dish/2010/04/08/best-new-restaurants-2010/8/)**,** [**Globe & Mail**](http://www.theglobeandmail.com/life/restaurant-review-paramour/article4310455/)