**SEAN REEVE**

264 rue Saint Paul E. apt. 8 Montreal, Quebec, H2Y 1G9

Phone: (514) 653 – 7355 Email: reeve.sean@gmail.com

**PROFESSIONAL EXPERIENCE**

**Executive Chef**

Bistro La Societe, Montreal, QC, April 2013 to Present

* Responsible for menu design, development, costing, and inventory
* Responsible for interviewing, hiring, scheduling, and management of kitchen brigade
* Responsible for the design and execution of the 24 hr room service for the Loews hotel, 142 rooms, five star establishment
* Responsible for building relationships with local farmers and purveyors

**Executive Sous Chef**

Bistro La Societe, Toronto, ON, January 2012 – March 2013

* Responsible for the operation and execution of lunch and dinner services for this 300 seat Parisian style bistro focusing on locally sourced ingredients
* Training of kitchen brigade, menu development, costs control
* Responsible for whole animal butchery, charcuterie, bread making

**Executive Chef**

Briscola Trattoria, Toronto, ON, January 2011 – January 2012

* Directed the day to day operations, both in the kitchen and the front of house, including controlling all food, beverage and labour costs.
* Responsible for payroll, P and L reports,

**Sous Chef**

Via Allegro Ristorante, Toronto, ON, September 2010 – January 2011

**Pasta Chef**

Cioppino’s Mediterranean Grill and Enoteca, Vancouver, BC, August 2009 – August 2010

**Apprentice / Chef de Partie / Sous Chef**

Via Allegro Ristorante, Toronto, ON, September 2006 – August 2009

**Stage**

Langdon Hall, under Chef Jonathan Gushue, Cambridge, ON,

October 2012

IL Ristorante Ristofante, under Chef Giambattista Manzini, Bergamo, Italy,

 September 2007 – December 2007

**EDUCATION**

George Brown College, Toronto, ON

* Italian Culinary Arts, Post Graduate Program, Graduated with honours, 2008
* Culinary Management Program, Graduated 2006

ALMA, La Scuola Internazionale di Cucina Italiana, Parma, Italy,

* Italian Culinary Arts Program, 2007

Clarkson Secondary School, French Immersion Program, Graduated 2003

**INTERESTS / ACCOMPLISHMENTS**

* Participated in Gold Medal Plates, Canadian Culinary Championships
* Completed Wine Fundamentals II from the International Sommelier Guild
* Participated in the Knorr Culinary Challenge
* Participated in a couple cooking segments for Toro Magazine
* Guest on Breakfast Television Montreal
* Farming, Fishing and Hunting
* Vitification and Vinification
* Smart Serve Certified

References available upon request.