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**David Chan**

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| Profile of Strength | Possess the hands-on operational skills to get the job done proficiently. Adept in analyzing problems and evaluating operations; ability to manage daily work without losing focus on long-term objectives; able to establish and maintain productive relationships with people of all levels. Skillful in resolving difficult issues. |
| Experience Overview | Professional background encompasses over thirty years of experience to the food service industry.**Personnel:** Recruiting, Training, Supervision, Evaluation**Administration:** Purchasing, Inventory control, Cost analysis, Cost control, Coordination of functions and events, Profit and loss responsibility, Financial analysis, Short and long range planning.**Marketing:** Menu planning and engineering, Advertising plan, Point of sale studies, Product presentation, Customer service, Special promotions |
| Experience | April 2014 - Sept. 2014 **Courtyard by Marriott Downtown Toronto****Executive Chef**Contract work for six months during absence of an Executive Chef, mandated to motivate the culinary team, working closely with the Food & Beverage Director to explore new business opportunities for Yonge Street Grille through various marketing strategies; building relationships with the guests by being in the restaurant during meal periods to talk to the guests, maintaining customers' satisfaction. Mar. 2013 – Nov. 2013 **Granite Golf Club**, Stouffville**Executive Chef***Seasonal contract, responsible for daily operations which include working directly with its private members on their events' requirements and coordination of functions and events to the members' satisfaction . Responsibilities also include food purchasing, food cost analysis, kitchen personnel, and menu planning.*Sept. 2008 - Sept. 2012 **Pier 4 Restaurant**, *Toronto***Executive Chef*** On the job accomplishment includes food purchasing, food cost analysis and control, inventory, recruiting and training of new kitchen personnel, menu planning, co-ordination of functions and events. Overseeing the kitchen operation including the stewarding department and maintenance department

Apr. 2008 - Aug. 2008 **Devil's Pulpit Golf Club**, *Orangeville***Sous Chef**Seasonal position assisting the Executive ChefApr. 2007 – Dec. 2007 **Nobleton Lake Golf Club**, *Kleinberg***Executive Chef**Range of responsibility to include food purchasing, food cost analysis and control, inventory, recruiting and training of new kitchen personnel, menu engineering, co-ordination of weddings, golf tournaments and events. Overseeing the kitchen operation including the stewarding department. |
|  | May 2004 – Apr. 2007 **Pier 4 Restaurant**, *Toronto***Executive Chef**Range of responsibility to include food purchasing, food cost analysis and control, inventory, recruiting and training of new kitchen personnel, menu planning, co-ordination of functions and events. Overseeing the kitchen operation including the stewarding department and maintenance department |
|  | May 2003 – May 2004 **Sassafraz Restaurant**, *Toronto***Executive Sous Chef**On the job accomplishment includes food preparation, inventory control, supervision of kitchen during chef’s absence, assisting the chef in maintaining food cost, co-ordination of functions and events. |
|  | 2002 – 2004 **Christopher Gourmet Catering**, *Toronto* (Part-time)**Food Stylist** Food arrangements and setups for film shoots.2000 – 2003 **Pier 4 Restaurant**,*Toronto***Executive Chef**On the job accomplishment includes food purchasing, food cost analysis and control, inventory, recruiting and training of new kitchen personnel, menu planning, co-ordination of functions and events. Overseeing the kitchen operation including the stewarding department and maintenance department1999 - 2000 **Sheraton Centre Hotel,** Toronto**Pastry/Banquet Chef**Responsible for dessert presentation for banquet functions up to 1,000 guests, as well as the rest of the hotel |
| Prior relevant experience | * 1998 - 2000 Wyndham Bristol Place Hotel, Toronto - Sous Chef

Responsible for Banquets, food costing, inventory, supervision of the kitchen during Chef's absence, and responsible for the operation of Zachary's, five diamond rated restaurant* 1988 - 1998 Simply Sweet Patisserie - Manager and Executive Chef

In addition to the culinary responsibilities and the day to day operations, major portion of the job requirement is customer relations, working with new and existing clientele in menu engineering and service requirements; developing new business opportunities, maintaining guests' satisfaction through diligent follow-ups and service recoveries. Also in charge of advertising and marketing.* 1986 - 1988 Royal Canadian Yacht Club - Executive Sous Chef

In addition to the day to day operations, also worked with club members in organizing private events, such as regatta, picnics, and weddings; maintaining members' satisfaction.* 1975 -1986 Trader Vic’s Restaurant – Executive Sous Chef
* Windsor Arms Hotel – Sous Chef – part time position
* Sutton Place Hotel – Apprentice – Completed apprenticeship
* Constellation Hotel – Apprentice
* Jewish Kosher summer camp – Head Chef
* WellesleyHospital – Dietary Supervisor Trainee
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| Education | **George Brown College,** Toronto, Ontario* Completed Chef’s Patissier Course
* Completed basic and advanced Chef’s training

**Central Technical High School,** Toronto, Ontario |
| Additional Training | * Sanitation and safety certified
* HACCP level 1
* Counseling and disciplinary workshop
* Train the trainer workshop
* Education on sexual harassment workshop
* Standard Menu planning and Menu planning for special diets
* Butchering
* Baking, Pulled sugar work, Chocolate work, Special pastries and gateaux, Cake decorating and Sugar paste work
* Supervisory workshop
* First Aid Training
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