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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 CuisinePassionate, 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
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| 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.
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|  | 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
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|  | 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
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| Education & Qualifications | *Franklin Delano Roosevelt High School*Graduate: 2010Grade Point Average: 3.2*Dutchess County BOCES Career Technical Institute*Culinary Arts & Restaurant ManagementUnder instructions of Darcy Sala & Daniel Tierney Culinary Institute of America: Career ExplorationJune 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*   |