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|  |  | Objective To obtain a position within a well established company that will allow me to build a career in my field, a company that appreciates hard workers and has a passion for delivering nothing but the best in hospitality. |
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|  |  | ExperienceFirewater Grill Calgary, AB 403 473 5469– Sous Chef December 2009- Present* Maintaining the chefs standards by ensuring only the best quality of food is served to our guests
* Responsible for maintaining food safety standards
* Hiring, interviewing, and scheduling of all kitchen staff
* Opening and closing inventories
* Maintaining low kitchen finances (no waste, etc.)

Hyatt Regency Calgary, AB 403 537 4431- Cook September 2009- January 2010* Worked Garde Manger station, Sauté station, and Grill station
* Responsible for preparing full course meals for Thompsons restaurant as well as room service
* Maintained a clean work environment and practiced extensive food safety
* Participated occasionally in banquets of up to 1000 guest functions

Rotana Café Calgary, AB 403 237 7242- Cook August 2009 - December 2009* Worked lunch and dinner services
* Worked under minimal supervision
* Prepared full course Mediterranean food
* Responsible for all prep work( Soups, sauces, meats)

**Ten Wine Bar Mississauga, ON 905 271 0016 – Saucier March 2009 – August 2009*** Responsible for preparing and working saucier station for dinner services
* Responsible for fabricating all meats and seafood
* Worked in a fast pace, under pressure during high volume services
* Closing kitchen duties at end of night

 **Failte Irish Pub Mississauga, ON 905 276 2212 – Sous Chef August 2004 – March 2009*** Maintaining high food standards
* Hiring and training cooks
* Ordering and maintaining products
* Tracking inventories, reporting to the chef
* Scheduling of kitchen staff
* Maintain overall efficiency while expediting during lunch and dinner shifts.
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|  |  | EducationGeorge Brown College January 2009Enrolled in Food and Beverage ManagementPeel Alternative South Mississauga September 2008Obtained High school Diploma |
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|  |  | SkilsI am a hard worker and have a great passion for food. Over the years I have grown as a leader and learned many ways to approaching different situations, and resolving them in the most efficient way. REFERENCES AVAILABLE UPON REQUEST |