***Ashby Brooks***

*2421 Valleymeade Pl Cell Phone: (804) 304-6758*

*Glen Allen, VA 23060 Email:bestkeptcooking@gmail.com*

***Professional Objective*:**

Hardworking motivated chef seeking employment where I can show my abilities and work with someone equally passionate about food and cooking that can push and broaden my knowledge, skills, and palette in the culinary world further.

***Professional Experience*:**

**Marriott West**

**August 2009 - Present**

**Richmond, VA**

**-Sous Chef-**

-Banquet production/Execution

 - Manage/Train staff

 - Wrote menus, learned how to cost menu items

 - Create daily specials for Bistro 64 restaurant

- Assisted in maintaining low food cost

- Inventory

- Scheduling

**Montauk Yacht Club / Island Global Yachting**

**March 2008 - July 2009**

**Montauk, NY**

**-*Banquet Chef* -**

- Responsible for the set up and execution of banquets, Weddings, Conferences, Meetings, and Private Parties both large and small.

- Assisted in maintaining low food cost.

- Utilized Garde Manger techniques for displays and visual appeal of food.

- Wrote Banquet and Restaurant Menus

- Supervised/Trained staff

- Helped with creating recipes used in both restaurants on property.

- Coded invoices of all incoming deliveries to kitchen.

- Recruited and interviewed potential employees.

**Virginia Crossings Resort / Benchmark Hospitality**

**August 2003 – March 2008**

**-*Kitchen Supervisor / Lead* -**

- Responsible for set up of food production and execution of The Glen Restaurant, The Yellow Tavern Bar, NBC 12 Dream Weddings, Banquets, and Sunday Brunch menu.

- Supervise staff

- Learned different techniques used in Garde Manger.

- Assisted purchasing department in ordering food.

- Worked in purchasing department and learned menu pricing and inventory

**-** Learned history and flavors of regional foods:

- Italian

-Spanish

- American

-Caribbean

- Mediterranean

- French

- Asian

***Strength’s*:**

- Knife skills

- Attention to detail

- Communication skills

- Work ethic

- Leading by example

- Willingness to continue learning

- Prep speed

- Drive to improve skills on a daily basis

- Sauces/soups

- Garde Manger Displays

- Menu Planning

***Awards*:**

- Second Place in Newport RI Chowder Cook – Off.

- Second Place by Judges and crowd favorite New England in Montauk Chowder Cook –Off

***Education*:**

**Caroline High School,** Milford, VA

September 1996 – June 2000

Standard Academic Diploma

**J Sargeant Reynolds Community College,** Richmond, VA

August 2000 – December 2003

General Studies

***References:***

Name: Jared Potter

Title: Executive Chef

Company: Marriott West

Phone: 804-677-0898

Name: Phil Barradell

Title: Owner/Executive Chef

Company: 9 North 4 Restaurant

Phone: 804-334-6041

Name: Alan Penn

Title: Purchasing Agent

Company: Omni Richmond

Phone: 804-344-7000