NICOLE KARR

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(845) 674 - 6217

EXPERIENCE

Sept. 2012 - Present My Cooking Party

25 West 26th St. New York, NY.

Lead Chef Inscructor & Catering Chef

Menu Execution

Special Events Catering

Private Lessons & Group Classes

May 2012 - Sept. 2012 Amuzae Catering

New York, NY.

Catering Chef

Delegating Responsibilities & Tasks

Kitchen & Staff Management

Menu Execution

June 2011 - Sept. 2011 64 Main

64 Main St. Vinalhaven, ME.

Executive Chef

Delegating Responsibilities & Tasks

Kitchen & Staff Management

Staffing & Scheduling

Ordering & Inventory

Menu Development & Execution

Nov. 2009 - May 2011 Glenmere Mansion (Relais & Chateaux)

634 Pine Hill Road Chester, NY.

Sous Chef

Delegating Responsibilities & Tasks

Kitchen Management & Training

Staffing & Scheduling

Ordering & Inventory

Menu Development & Execution

July 2008 - Present Pure Catering

New York, NY.

Chef/ Owner

Delegating Responsibilities & Tasks

Kitchen & Staff Management

Purchasing, Budget & Inventory Analysis

Menu Development & Execution Special Events Catering & Planning Private Lessons & Group Classes

Personal Chef Supper Clubs

June 2008 - July 2008 Ristorante Al Pirata

Ferrara, Italy

Line / Prep Chef

Menu Preparation & Execution

<u>April 2008 - Dec. 2008 — Cafeteria</u>

119 7th Ave New York, NY.

Line / Prep Chef

Menu Preparation & Execution

Feb. 2008 - April 2008 Morimoto

88 10th Ave New York, NY.

Line / Prep Chef

Menu Preparation

EDUCATION

2008 The New York Restaurant School

Culinary Arts

New York, NY.

Quarterly Honor Roll

2006 Orange County Community College

Criminal Justice Middletown, NY.

2003 Bayside High School

Academic Diploma

Bayside, NY.

HONORS

July 2012 Food Network's Chef Wanted with Anne Burrell

Final 2

Competed for the Executive Chef position at David Burke

Fromagerie in Rumson, NJ.

June 2008 - July 2008 Studied Abroad

Parma / Otranto / Ferrara, Italy

Completed cooking courses at Academia Barilla.

Prepared typical dishes of different regions.

Gained knowledge of the traditional food & wine, rural territory

& culture.

Culinary Competition

1st Place

Monroe College; Bronx, NY.

Serv - Safe Sanitation & Safety Certification

New York City Food Handler's License

VOLUNTEER WORK

Ronald McDonald House

Step Up-Modeling for a Cause

Footings Inc.

Night of Hope