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| Christian Irabién | | |
| 571.435.3785 | | |
| christian.irabien@gmail.com | | |
| **Exceptionally quick- and forward-thinking, problem-solving chef. Continuously looking to learn and hone skills by embracing the challenge of a new kitchen.** | | |
| Overview | Mexico native and raised in Texas. Classically trained cook with a strong background in seasonal Mexican, Latin, and American Regional Cuisine.  Fluent in Spanish language and Mexican culture.  Professional cooking and team management experience. Proven leadership skills and professionalism, with a track record of training, developing, and fostering strong teams focused quality, presentation, attention to detail, cost control, and safety. Strong work ethic with excellent time and project management skills. | |
| Areas of Expertise | * Creative menu design and development * Competition research and analytical capabilities * Recipe testing * Specialty cuisine and presentation * New and social media expert * Training and development specialist; mentor * Cost control and reduction * International class guest relations * Food and kitchen safety and hygiene * Staff leadership and training * Maximizing team productivity and staff performance through effective motivation and conflict resolution * Expert proficiency in computer applications (MS Office, Apple OS, Avero, Micros, Compeat, MasteCook) | |
| Education & Qualifications | B.A. Hospitality Management Stratford University—McLean, VA  A.A. Culinary Arts Management The International Culinary School at the Art Institute of Washington—Arlington, VA  ServSafe Certified—Expires 2015 Washington DC Food Manager Certified – Expires 2015 | *2010 – Present*     *2008 – 2010* |
| Professional Experience | Oyamel by Jose Andres  Sous Chef   * Responsible for management of all areas and stations of the kitchen, including organization and maintenance of inventory rooms * High-volume production for 500+ covers daily, quality-control * Overseeing/Supervising/Managing/Training a team of prep and line cooks, porters, and utility crew of 40 * Purchasing, Inventory, Payroll * Produced and delegated all mise en place daily following standardized recipes * Chef Tournant/Expo/Saucier   Chef de Partie   * Ceviche Chef, sushi style demo bar   Responsible for maintaining ceviche station and all mise en place therein   * Poissonnier   Virtue: Feed & Grain, Alexandria, VA  Sous Chef de Cuisine   * Responsible for management of all areas and stations of the kitchen * High-volume production for 600+ guests daily, quality-control * Overseeing/Supervising/Managing/Training a team of prep and line cooks, porters, and utility crew of 35 * Purchasing, Inventory, Payroll * Produced all mise en place daily following standardized recipes * Chef Tournant/Expo/Saucier   Restaurant Eve, Alexandria, VA  Chef de Partie   * Entremetier/Saucier * Prep and production of all necessary mise en place * Basic sous vide work and experience with foams and powders | 2012 – Present  2011 – 2012    2011 – 2011 |
| Villa Mozart Restaurant, Fairfax, VA Chef Tournant   * Garde Mangier * Saucier * Prep and production of all house made sauces, pastas, service mise en place, and garnishes | *2011 – 2011* |
|  | International Monetary Fund, Washington, DC Economist Staff Coordinator | *2006 – 2011* |
|  | *Jammin’ Java, Vienna, VA* | *2004 – 2009* |
|  | **Food & Beverage Assistant Manager** |  |
|  | ***The Fisherman’s Cove, El Paso, TX*** | *1996 – 2000* |
|  | **Line/Prep Cook/Apprentice** |  |
|  | ***Renelli’s Italian Trattoria, El Paso, TX*** | *1996 – 1997* |
|  | **Prep Cook/Food Runner** |  |
| Stagier Experience | Restaurant Eve, Alexandria, VA 2011  Birch & Barley/Churchkey, Washington, DC 2011  Disney Cruise Lines, Port Canaveral, FL 2011  Sax Restaurant, Washington, DC 2011  Zengo, Washington, DC 2011  DC Central Kitchen, Washington, DC 2010  ***Disney Cruise Lines, Nassau,*** ***Bahamas*** *2010*  *PS7, Washington, DC 2010*  Hook, Washington, DC 2009–2010 | |
| Clubs & Organizations | * SlowFood USA - Sponsor/Member * James Beard Foundation – Student Member * StarChefs.com - Member * ChefDB.com -Member | |
| References & Supporting Documentation Furnished Upon Request | | |