

**MICHAEL B SUMMERS**

11470 Ellis DeLatte Road • Denham Springs, LA • 70726

Home: (225) 243-7275, Cell: (225) 362-2743

*mchlsmmrs@gmail.com*

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**Thursday, April 04, 2013**

As a professional culinarian with experience modern American techniques, formal training in classical French cookery, and a native foundation in Louisiana Cajun/Creole cuisine, I am always eager to contribute my abilities and knowledge to a company with commitment to service and quality. Given the amount dedication to my career as a professional culinarian and inherent desire to continuously improve, I believe I can contribute something to any culinary team.

My personal views and culinary style have developed toward the "fresh is best" and "keep it simple" philosophies under the guiding belief that food is at its best when taste like itself, and my culinary inspirations and innovations are "different but familiar" in both design and flavor. The combination of completing an accredited educational and training program and working with experienced Chefs in a diversity of venues has cultivated a heartfelt passion for the preparation of high quality food. My enthusiasm is fueled by the fact that no other occupation as ever provided so much personal satisfaction.

I continually strive to increase my culinary abilities and knowledge and would enjoy the privilege of discussing how I can accomplish this within your business. In addition to my culinary familiarity, I have strong organizational and communication skills, employee supervision experience, and administrative abilities. My broad background makes me an excellent candidate for any level supervisory position.

A resume is enclosed for your convenient review and records, and I invite you to contact me to arrange an interview to further discuss my professional qualifications, personal knowledge, and relative experience.

Thank you for your time and consideration.

Respectfully submitted,

*Michael B Summers*

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### **Career Objective**

Accomplish my professional and personal goals of securing a lasting position with an employer in an environment that provides the ability to increase my culinary knowledge, sharpen my personal skills, and advance in my career.

### **Summary of Qualifications**

- Formal training and tested knowledge of classical French techniques in addition to modern methods and materials used in commercial food preparation with additional training in the preparation of a variety of desserts and baked goods.
- Strong knowledge of food preparation and presentation methods; Able to follow standardized recipes and adhere to quality standards.
- Above average knowledge and understanding of sanitation methods as well as the safe operation of most commercial kitchen equipment used in retail food preparation.
- Sound knowledge in industry standard ordering and inventory control measures combined with how to properly accept supplies, equipment, and services.
- Exceptional organizational and planning skill, able to prepare routine administrative paperwork, adept in leading and training coworkers and subordinates as needed.
- Professional, reliable, and responsive with a willing to learn attitude and an innate ability to adapt, improvise, and overcome most operational challenges.

### **Culinary Education**

#### **Louisiana Culinary Institute**

Baton Rouge, Louisiana

~ Professional Cooking and Culinary Arts Diploma Program (JUN 2008)

~ Associate of Occupational Studies Degree in Advanced Culinary Art Program (AUG 2009)

### **Additional Certifications**

- National Registry of Food Safety Professionals Food Handler Certification
- Customer Service Certification (NRAEF)
- Menu Marketing and Management Certification (NRAEF)
- Inventory and Purchasing Certification (NRAEF)

### **Personal Accomplishments**

- Honor Roll/Deans List Student (Every Semester)
- Miracles & Dreams Network Guest Chef Team Member (AUG 2008)
- Culinary Arts for Healing Hearts Guest Chef Competitor (APR 2012)

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### **Professional Affiliations**

- Louisiana Culinary Institute Alumni
- American Culinary Federation (Baton Rouge Chapter)
- World Association of Chef Societies

### **Culinary Experience**

#### **Sweet Impressions Bakery & Cafe**

~Sous Chef

Central, Louisiana  
JUL 2012 – CURRENT

#### **Tommy's Fish House**

~Executive Chef

Prairieville, Louisiana  
MAR 2011 – MAY 2012

#### **Narconon Louisiana New Life Retreat**

~Head Chef

Denham Springs, Louisiana  
OCT 2010 – JAN 2011

#### **Whole Foods Market**

~Prepared Foods Department (Production)

Baton Rouge, Louisiana  
JUN 2010 – OCT 2010

#### **Bistro 225 (Cajun Lodging, LLC)**

~Executive Chef

~Sous Chef

Baton Rouge, Louisiana  
OCT 2009 – MAY 2010  
JUN 2008 – JUN 2009

#### **Wild Olive Corporate Catering & Deli**

~Sous Chef

Baton Rouge, Louisiana  
APR 2008 - JUN 2008

#### **Islamorada Fish Company Restaurant**

~ Sauté Cook

Denham Springs, Louisiana  
JAN 2008 - APR 2008

#### **Greystone Golf & Country Club**

~Prep/Pantry Cook

Denham Springs, Louisiana  
AUG 2007 - JAN 2008

#### **Sno's Seafood & Steak Restaurant**

~Prep Cook

Gonzales, Louisiana  
JUN 2007 - AUG 2007

### **Other Relative Experience**

Prior to the culinary experience, my career of 17 years in allowed me to learn professionalism to its highest degree, temporarily work in several United States cities, learn a variety of skills, and become a respected Supervisor, valued Manager, and a successful Administrator. My longest term employer was 9½ years (4¼ yrs supervisory) and I provided 3 years (all administrative) to my final employer before embarking on a career change that I believe has vastly improved my quality of life.