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Experience

The Rosewater Restaurant, Toronto, Ontario, Canada, 2010 --2012

Executive Chef

- High end fine bistro dining
- In charge of all kitchen aspects
- Function facilities up to 600 people
- Report to Executive Cooperate Chef, General Manager
- Facilitate cook apprentices
- Facilitate placement of internship students

The Fifth Grill & Terrace, Toronto, Ontario, Canada, Jan,-October 2009

Executive Chef

- Exceptional high-end customer service and communication skills were required to work for this restaurant.
- Created daily tasting menus, specials, and ensured a clean, efficient workplace.
- Reporting directly to the owner, I lead a team of 5 professionals to ensure customer satisfaction of many repeat customers as well as numerous special functions.
- Focused on standardized training to help develop an exceptional team

Harbour Sixty Steakhouse, Toronto, Ontario, Canada, 2003 – 2008

Sous Chef

- This popular high-volume steakhouse caters to the corporate and high-end social market
- Prepared and served up to 500 steaks per night.
- Reporting directly to the executive chef or owner I lead a team of 8 people to ensure customer satisfaction.
- Assisted with recruiting, training, scheduling and providing ongoing feedback on a continual basis.

Moevenpick Restaurants of Switzerland-Canada, Toronto, 1998-2003

Executive Chef/ Corporate Company Food Manager

- Lead a team of 45 people with this high-end, high-volume international food leader.
- Focus on consistently high standards of food and service
- Assisted in recruiting, training and employee evaluation
- Ensured adherence to all safety standards
- Trouble shooting and critical thinking required in this high-volume, high-pressure environment

- Part of the company's opening team – launched the Boston Marche', Montreal Marche', and 8 small Marchelinos outlets.
- Effectively managed the collective agreement in unionized properties

Restaurant Exotica, Montreal, Canada, 1997- 1998

Executive Chef

- Reporting directly to the owner, I lead the kitchen team at this very innovative, multi-level high-end restaurant
- Featured fusion cuisine: Tex-Mex, Asian, African and Indian influences
- Responsible for all human resources and team development functions

Restaurant Cha Cha Cha, Toronto, Ontario, Canada, 1996-1997

Executive Sous Chef

- Owner Fred Luck opened this first Latin Cuban Style Restaurant in Toronto.
- Lead a team of five to create innovative Latino dishes fused with Asian

Kabin Restaurant, Canmore, Alberta, Canada, 1993-1996

Executive Chef

- Overall responsibility for this busy, high-end Swiss Canadian style restaurant located in the middle of Rocky Mountains.
- Created daily menus, responsible for purchasing- receiving, and inventory control.

Arowhon Pines, Algonquin Park, Ontario, Canada, May 1993-October 1993

Replacement Sous Chef - Seasonal

- Created five course meals for this five star hotel located in the middle of Algonquin Park.
- Recruiting, training and motivating a qualified team proved to be a challenge due to the high standards and guest expectations and the hotel's remote location
- Responsible for purchasing and receiving, I had to adjust to the fact that goods were only delivered once a week
- Frequently called upon to cook for the owner's family including daughter Joanne Kates, Globe and Mail Food Critic.

Stage West Hotel Theatre Restaurant, Mississauga, Ontario, Canada, October 1992-May 1993

Sous Chef – Seasonal

Aston Villa Resort, Brace bridge, Ontario, Canada, May 1992-October 1992

Sous Chef – Seasonal

Delta Hotel & Resorts – Meadowvale Inn, Mississauga, Ontario, Canada, 1990-1992

Sous Chef Tournant

Regal Constellation Hotel, Rexdale, Ontario, Canada, 1989-1990

Sous Chef

Education

Moevenpick Academy, Toronto, Canada, 1999-2003

Successfully completed numerous corporate leadership programs including:

Modern Management Skills

Co-operative Management Skills

Cook Instructor

- Communication and customer service
- Establishing and enforcing high standards
- Large scale event management (up to 5000 people)
- Small scale event management
- Effective recruiting
- Training and development
- Managing in a unionized environment
- Menu planning, costing, innovation and establishing new trends

Government College, Garmisch – Patenkirchen, Germany, 1983-1987

Certified Cook Diploma

- Apprenticed at Hotel Am Badersee, Garmisch – Patenkirchen, Germany, and Kurhaus Ludwigsbad, Murnau am Staffelsee, Germany.

Certificates

- Labour Relation Certificate, Delta Meadowvale Inn, 1991
- Guest Relations Certificate, Stage West Hotel, 1992
- Food Safety Handler Certificate, Toronto, 2007
- Teaching Effectiveness Certificate, Humber College, 2009
- Currently enrolled in the CCI mandatory courses for C.C.C. at Humber College

References

Available upon request.

