

# David C.J. Zilber

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## **Employment**

### **The Healthy Butcher : February 2008 – Present**

Local and Certified Organic Whole Animal Butcher Shop

Head Butcher: David Meli

- **Assistant Head Butcher**

In charge of the shop in absence of the Head Butcher, responsible for ordering, breaking down and preparing whole animals including pork, beef, lamb, game and poultry.

- **Head Charcutier**

Responsible for making all fresh and dry cured sausages and deli meats as well as brining, air curing and smoking larger cuts. In charge of developing, testing and producing new charcuterie items.

### **Second Base Youth Shelter : November 2007 – October 2008**

Shelter and Outreach Program for youth age 16 – 21

Kitchen Manager: Paul Taylor

- **Assistant Kitchen Manager**

In charge of the kitchen on weekends. Including receiving donations, preparing food for fundraisers, cooking lunch and dinner for up to 55 resident youth and also conducting 1 on 1 cooking lessons

### **Colborne Lane Restaurant : June 2007 – February 2008**

Fine Dining Molecular Gastronomy - Toronto Life's 2<sup>nd</sup> Best New Restaurant of 2007

Executive Chef: Claudio Aprile

- **Saucier**

Responsible for all meat and fish butchery, sauce making, ordering and preparation of daily staff meals

- **Tournant**

Assigned to all stations in the restaurant to cover regular cooks on their days off; including sauce, pastry, garde manger and entremetier

### **West Restaurant : June 2006 – May 2007**

High End Contemporary Cuisine - Vancouver Magazine's Restaurant of the Year 4 years running

Executive Chef: David Hawksworth

- **Entremetier**

Responsible for the preparation and service of all garnishes of main courses on the dinner menu and tasting menus

- **Garde Manger**

Responsible for preparation and service of both hot and cold appetizers (ranging from terrines, pastas, salads, parfaits and more), as well as the execution/creation of 2 daily specials

**Luce Restaurant of Hotel Le Germain** : August 2005 – May 2006

Fine Dining Regional Italian Cuisine – Toronto Life's Best New Restaurant Award 2004

Chef de Cuisine: Ted Corrado

- **Poissonier**

Preparation and service of fish station including butchery, sauce and soup making

- **Chef de Partie of Pasta Station**

Responsible for preparation and service of fresh pastas, sauce making, preparation and service of the grill

- **Daily Antipasti**

Responsible for creating daily menus using a variety of ingredients, as well as maintaining hotel room service menu items including sandwiches and salads

- **Garde Manger**

Prepared garnishes, salads and contorni elements of the dinner menu

**Rain Restaurant & Lounge** : March 2004 – August 2005

Fine Dining East Asian Cuisine – One of Toronto Life's Top 10 Restaurants for 3 consecutive years

Executive Chef: Guy Rubino

- **Daily Sashimi**

Responsible for creating a daily menu of unique and inventive sushi and sashimi using high quality imported ingredients

- **Garde Manger**

In charge of two "side" stations, preparing garnishes, salads and side dishes while working with line cooks during service to assemble plates

## **Education**

York Mills Collegiate Institute

Ontario Secondary School Diploma (OSSD) with a French Immersion Certificate

Able to speak French fluently

Humber Ontario Youth Apprenticeship Program

Chef Apprenticeship Program Stage 1

George Brown College

Culinary Management – Completed 1<sup>st</sup> semester

## **References**

Available upon request