

Tompkins, Andrew Robert

2009 Hanover Pike B
Hampstead, MD 20174
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Qualifications

Leadership Style: Team Leader
Temperament Style: Meyer-Briggs (ENFJ), EQ 55 out of 60, enthusiastic, creative
Communication Style: Influential Communicator

38 years combined experience in:

- Culinary Arts (12 yrs)
- Management (8 yrs)
- Skilled Labor (Electrical, General Construction, etc.) (8 yrs)
- Entrepreneurial (6 yrs)
- Tattoo Artist (4 yrs)

Education / Certificates

CrossRoads: Human Development Colorado Springs, CO	2009
Full Sail University Winter Park, FL (BOS Animation and Visual Arts)	Enrolled
Culinary Institute of America Hyde Park, NY (BPS Culinary Arts and Hospitality Management)	2007-08
ServSafe Certified (through Culinary Institute of America) Hyde Park, NY	Until 10/2012

Relevant Experience

Executive Chef/ Owner Restaurant Manager Fedora International Bedford, VA	04/2007- Current
Sales/ Marketing Hickey Electric Lynchburg, VA	06/2008-10/2008
Extern/ Tournant 202 Market Roanoke, VA	12/2007-04/2008
Baker/ Kitchen Supervisor BRCC Bakery New London, VA	04/2006-07/2009
Sous Chef Fox and Hound Restaurant Forest, VA	06/2006-01/2007

Baker/ Kitchen Manager
Christie's Delectable Desserts
Lynchburg, VA

01/1998-12/2007

Humanitarian / Volunteer Experience

- BRCC Bakery (Baker/ Kitchen Supervisor – Forest, VA)
- BRCC Building Ministry – Forest, VA

Professional Certificates, Awards and Information

- High Impact Leader Scholarship – CIA, April 2007