

Andreas Kenneth Kaiafas

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EDUCATION

Academy of Culinary Arts

Mays Landing, NJ

Relevant Coursework: Soups & Sauces, Garde manger, Charcuterie, Fundamentals of Baking, Knife skills, Front of house etiquette and service, Back of house service, history of gastronomy, Food & Beverage Ordering, Menu Pricing, Staff management, Customer Relations, ServeSafe Certification

- Relevant Projects & Case studies; *Atlantic City Restaurant Gala, Restaurant Business Modeling, Menu Development,*
- Marco Polo Program Abroad in Italy: Studied at Academia Barilla & AQ International

PROFESSIONAL EXPERIENCE

Galloway Diner

March 2020 – Present

Front of House Manager/Cook

Galloway, NJ

- Managing customer retention, customer feedback, and customer experience
- Assess Cash flow and daily, weekly, and monthly performance
- Assist in creating food & beverage specials
- Purveyor relationships, placing & accepting food and beverage orders
- Inventory management
- Staff scheduling and employee management
- Line cook, food service and creation, sanitation management

Catch 19

November. 2019 – February 2020

Line Cook

Red Bank, NJ

- Raw Bar, Garde Manger, Broiler & Grill, Sautee
- Fish, meat & poultry breakdown
- Mise en place - organization and cleanliness
- Assisted head chef in creating and maintaining weekly specials
- Raw food storing & handling

Black Eyed Susans

June.2018 – October 2019

Garde Manger/Line Cook

Long Beach Island, NJ

- Maintained a stocked & clean station
- Handled shellfish & raw seafood
- Sous Vide Cooking
- Organized and stored incoming orders

References & Contact Information

- Chef/Owner - Nicholas Karamanos: Galloway Diner
 - Mobile: 732-703-3150
 - Work: 609-593-6887
- Chef/Owner - Dominic Rizzo: Catch 19
 - Work: 732-268-8543
- Chef/Owner Christopher Sanchez: Black Eyed Susans
 - Work: 609-494-4990

Position applying for: Cook