

# T. BRENDAN DEVINE

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## Professional Summary

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Motivated Sous Chef focused on sourcing high-quality ingredients from local sources to drive farm-to-table menus. Proactive and adaptable team player passionate about sustainable cuisine.

## Skills

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- Passion for Plating & Recipe Development
- Detail-Oriented
- Conflict Resolution
- Food Preparation and Safety
- Excellent communication skills
- Great Computer Literacy
- Calm-Approach to Stressful Environments
- Goal Oriented and Ability to Lead a Team

## Work History

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**Sous Chef** 10/2018 to Current

**The Pitcher Inn** – Warren, Vermont

- Planned and directed high-volume food preparation in fast-paced environment
- Maintained well-organized mise en place to keep work efficient and consistent
- Coordinated Recipe development with Executive Chef, as well as catering and tasting menus
- Acted as head chef when required to maintain continuity of service and quality, with average numbers of dinner guests ranging from 50-125 nightly
- Cultivated positive relationships with vendors to source best ingredients at best prices
- Disciplined and dedicated to meeting high-quality standards
- Experience with Inventory and Ordering

**Sous Chef** 04/2017 to 05/2018

**The Round Barn Farm & Inn** – Waitsfield, Vermont

- Assisted Executive Chef with planning and execution of all catered events
- Developed recipes for large-scale catered events; weddings, rehearsals, private events
- Demonstrated ability to oversee kitchen operation in absence of Executive Chef, was responsible for execution of wedding events up. to 200+
- Worked with and trained all BOH employees

**Line Cook** 11/2015 to 03/2017

**The Common Man Restaurant** – Warren, VT

- Prepared identical dishes numerous times daily with consistent care, attention to detail and quality

- Instructed new staff in proper food preparation, storage, use of kitchen equipment, sanitation and safety
- Performed all tasks associated with Gardé Mangér
- High volume dining, consistently performed each and every task assigned to the Executive Chef's standards and requirements

#### **Private Chef**

05/2015 to 11/2015

#### **Bighorn River Lodge** – Hardin, MT

- Small-scale fine dining operation
- Created four-course dinner menu's daily for lodge guests, 4-20 guests daily
- Created Breakfast and Lunch Men's for guests
- Corporate event catering
- Worked closely with Executive Chef on particular high-profile guest food requirements
- Consistently prepared and plated fine-dining quality appetizer, entree and desert courses

#### **Education**

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**Associate of Arts:** Environmental Studies

06/2014

**Westminster College** - Salt Lake City, UT