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## REESE BORCHERS

CULINARY SPECIALIST

## CONTACTS



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Springfield, MO 65806



816-509-9947



reeseborchers@gmail.com

## EDUCATION

**High School Diploma**

Blue Springs High School  
BlueSprings , MO

## SKILLS

- excellent communication & writing skills
- excellent leadership and management skills
- good knowledge of kitchen financial management skills
- work under pressure
- calm under pressure
- food safety & sanitation
- Department of Health requirements
- regulatory compliance & documentation
- staff development/training
- labor & food cost control
- scheduling
- productivity metrics
- batch cooking
- butchery skills
- well-tuned palette

## PROFESSIONAL PROFILE

Self-motivated culinary specialist with 5+ years of culinary and management experience. A creative thinker and always willing to listen and learn. Well seasoned in fast paced restaurants to fine dining.

## EXPERIENCE

Nov2013 - May2016

Line Cook, Prep, Expo | full-time, part-time  
Long Horn Steakhouse, Springfield-MO  
(417) 883-5025

**Brief Description**

Cook items ordered by each customer to specifications while working on several different orders simultaneously. Maintaining health, and safety standards in work areas. Verify that prepared food meets requirements for quality. Wash, cut, and prepare foods designated for cooking.

July2015 - Sep2016

Prep, Line Cook, Expo and Assistant Manager  
part-time, full-time  
Aviary Cafe, Springfield- MO  
(417) 881-9736

**Brief Description**

In charge of preparing food before each morning. Cooking items specific to customers orders. Maintaining health and safety standards in the kitchen and prep area. Checking and recording temperature logs. Checking inventory and ordering necessary food. Head weekend expo.

Sep2016 - Nov2016

Prep, Line Cook, PM Shift Lead | full-time  
Nonna's Italian Cafe, Springfield - MO  
(417) 831-1222

**Brief Description**

Preparing food before each morning. Maintaining health and safety standards in kitchen and prep area. Cooking items ordered by each customers specifications. Making sure kitchen is closed properly before each night.

Feb2017 - Current

Prep, Line Cook, Assistant shift lead | full-time  
The Order at The Vandivort Hotel  
Springfield - MO  
(417) 851-5299

**Brief Description**

Cleaning and maintaining kitchen,. Planning, creating and pricing dishes, planning and leading 2-3 man team for smaller private parties, 150+ banquet prep and service, planning and consulting dishes with Executive Chef, buffet meat carver, familiar working with local growers and farmer to table products

# FEATURES



## French Toast Apple Pie

### Brief Description

French toast Apple Pie w/ frozen Vanilla whip cream, & topped w/Caramel sauce



## Spicy Halibut Fruit Tacos

### Brief Description

Sunshine Chugsuckle beer battered Halibut w/ spicy fruit salsa, Sriracha Lime sour cream, and Edgewood's NEW! Young Cheddar



## Japanese soufflé cakes

### Brief Description

Traditional style Japanese soufflé cakes



## Chicken & eggs enchiladas

### Brief Description

Smoked Chicken & Egg Enchiladas w/ Tomato & Thyme Salsa, Cheesy Poblano & Red Pepper Béchamel topped w/ Basil Hollandaise



## S'mores

### Brief Description

S'mores w/ Honey Marshmallow fluff