

Experience

01/05 - Present

Caffé Mingo

Portland, Oregon

I am currently the head chef. I create the menu for regular service as well as parties, events and wine dinners. I hire, train and manage a staff of ten.

01/05 - 07/08

Sur La Table

Portland, Oregon

cooking classes to large groups. Set the curriculum, sourced the food products and created the menus.

06/04 - 12/04

Argyle Winery

Dundee, Oregon

Crush and special meals. still put on a lunch event for them every year.

10/01 - 06/04

Bluehour

Portland, Oregon

I worked in all aspects of the kitchen, primarily on the grill, but also many stints in pastry, pantry and parties.y!"

Education

French Culinary Institute

New York, New York

Le Grande Diploma, 1996

Skills

Diverse talents (you name it)

Quick learner (lickitty-split)

Efficient (yeah)

Organized (everyone says so)

Personable (sure)

Able to adapt (like silly puddy)

Calm under pressure (uh-huh)

References Available

Additional Experience

11/00 - 05/01

Green Dolphin Street

Chicago, Illinois

Chef Rick Gresh gave me the opportunity to assist in his pastry kitchen during the holidays until I was ready to move to Portland.

02/99 - 10/00

Cafe Absinthe

Chicago, Illinois

As the Pastry Chef I pour my creativity into designing the desserts and developing the menu, I also carry out the daily production of the desserts.

09/98 - 02/99

Red Hen Bread

Chicago, Illinois

I had the experience of making fine, hand-crafted breads.

03/98 - 07/98

One Sixty Blue

Chicago, Illinois

This opportunity allowed me to share in the opening of a restaurant. My energies were applied towards the hot appetizer station.

02/97 - 02/98

Erwin

Chicago, Illinois

I spent my year on the hot line working both the sauté and the grill station. For eight of the twelve months I also ran the pastry kitchen solo while retaining my responsibilities on the line.

06/96 - 02/97

Charlie Trotter's

Chicago, Illinois

I delved into every area of the kitchen. The majority of my efforts were focused in Garde Manger, the hot line and the pastry kitchen— sometimes all at once.

02/96 - 05/96

Sign of the Dove

New York, New York

This was my first professional job. I was captured by the driving spirit of the kitchen, where I worked in the pantry. The rest, as they say, "is history!"