

Erin MacDonald

Apartment 803, Naseem B Al Bandar Abu Dhabi (050)-778-1408
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Experienced professional seeking to fill a chef position.

Key Qualifications

- Good leadership skills
- Self Motivation
- Good communication skills
- Conflict resolution



Work Experience

Chef

Fairmont Bab Al Bahr, Abu Dhabi

Commis 1 Marco Pierre White Steakhouse

- Prepare Mis en place for the Line
- Sous Vide all Proteins
- Assist in Sauce and Stock Preparation
- Assist Chef de Partie during dinner rush

Commis 1 CuiScene Restaurant & In room dining

- Assist Mis en place & preparation for the international buffet
- Worked independently preparing IRD orders

Commis 2 Poolside at Fairmont

- Prepare Mis en place independently for afternoon rush
- Assist hot/cold Line
- Stock & organize ingredients

Commis 2 Pastry Department

- Prepare early morning production for restaurants within the hotel
- Worked independently at live breakfast station

Aviation Marketing Manager

PAL Middle East FZE

- International Marketing with focus on GCC and the MENA region.

Flight Coordinator

Calgary, Alberta, Canada

April 2016- May 2017

- I assisted new and regular clients with obtaining over flight, and landing permits for their private Aircraft.

Senior Position, Flight Coordinator

St. John's NL, Canada

April 2008 - Oct 2013

- Worked independently but was also a part of the team as well.
- This position challenged and honed my problem solving and negotiation skills, as in the FBO business we are often faced with difficult clients and situations that require tact, creativity and patience.

English Language Teacher

Taipei, Taiwan, ROC

Sept 2005 - Aug 2007

- In this role, I taught English as a second language.
- Provided tutoring in the English language to University and College professors.

Education

Advanced Diploma (City & Guilds)

International Centre For Culinary Arts Dubai

Oct 2015- Nov 2015

- Accredited Professional Program for Chef Entrepreneurship and Kitchen Operations Management
- City & Guilds Certificate

Diploma In Hospitality- Commercial (Patisserie)

International Centre For Culinary Arts Dubai

Aug 2015-Oct 2015

- Graduated with a Level 2 Diploma in Food Preparation and Cooking (Patisserie)
- City & Guilds Certificate

Diploma In Hospitality (Commercial Cookery)

International Centre For Culinary Arts Dubai

May 2015- Aug 2015

- Graduated with a Level 2 Diploma in Food Preparation and Cooking (Culinary Arts) -IVQ
- City & Guilds Certificate

HACCP

International Centre For Culinary Arts Dubai

References

Available upon request.