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| **Erin MacDonald**+971-55-778-1408 • Al Bandar, Abu Dhabi  erinmacdonald828@gmail.com • [www.cheferinmacdonald.com](http://www.cheferinmacdonald.com) facebook.com/ChefErinMacdonald/ • instagram.com/cheferinmacdonald/ linkedin.com/in/erin-macdonald-646825111  Personal Details:  04 / 08 / 1980 • Canadian • Female • Single |  |

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|  | **Recipe Development** |  |
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An experienced and creative chef with a background spanning 5+ years in the culinary industry, with proven ability to create spectacular dishes to provide a memorable dining experience for guests. Highly skilled in the areas of kitchen operation, menu development, food presentation, baking/pastry, culinary discipline/techniques, menu planning & food station setup, labor/food cost control, food products & inventory, food safety handling, and sanitation, safety and equipment.

Committed to exceeding guest expectations by working effectively within a team, adapting readily to work schedules, and multi-task under pressure within a fast-paced environment. Ability to remain current on industry, consumer trends and knowledge, continuously learning, tasting, exploring, vetting, and researching food ideas and concepts and showcasing them on social media channels. Instrumental in development and accuracy of documentation of recipes, recipe costing and procedures.

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| * Cooking and Recipe Development * Food Styling & Photography * Insta Blogging & YouTube Channel | * Cooking Techniques * Garnishing & Presentation * Independent Cooking | * Ingredients Preparation * Cross Team Collaboration * Creative Problem Resolution |

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|  | **Career Experience** |  |
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**Owner / Manager**, Non-SuchTM Productions, Abu Dhabi 2017 to 2020

Developed and executed social media branding strategies with proven results to create a comprehensive social media presence, showcasing home cooking and culinary travel experiences. Coordinate amazing shots by creating concepts, plating meals and styling food, drawing eye towards main subject and adding interest to pictures. Highlight strong photo and video skills to capture food in front of a variety of backdrops.

* Successfully acquired Trademark for brand in United States; videos have been featured on Planet Eat TV in UK.
* Developed a Website, Instagram page, and YouTube channel to deliver content for Non-SuchTM Productions, furthering social media reach.
* Created Shifting Sands Series; a five-part travel documentary featuring food destinations in the Middle East; led entire process, from brainstorming, script development, creating recipes, cooking and styling food, photo and video shooting, editing and final production.
* Leveraged formal training in classic French culinary techniques and filmed 1000’s of hours in front of camera cooking as TV chef personality for French Newfie and Chef Erin MacDonald series’.
* Created and maintained a blog, reviewing dining experiences at various restaurants around the United Arab Emirates.

**Chef**, Fairmont Bab Al Bahr, Abu Dhabi 2016 to 2017

Ensured adherence to agreed standards of food preparation and presentation at all times. Provided a friendly, courteous, quick, efficient, and professional service by working and liaising with other departments and restaurant staff, completing necessary work prior to service commencement.

* *Marco Pierre White Steakhouse*

Cooked food as per recipes and specs provided to maintain highest of standards. Assisted Head Chef in minimizing waste while maximizing profit levels. Prepared all mis-en-place for all relevant menus, along with sauces, stocks, stews, hot hors d'œuvres, and sauté food to order. Sous Vide all proteins to deliver consistent, perfectly cooked meals.

* *CuiScene Restaurant*

Complied closely with standard recipes and plate presentation to maintain standards of quality in production and presentation. Conducted all necessary mis-en-place and preparation required by kitchen team for international buffer in a timely manner. Ensured consistent great food production, in line with high quality standards expected. Worked independently preparing IRD orders, handling multiple responsibilities in a deadline driven environment.

* *Pastry*

Worked within assigned section and ensure efficient and productive running. Maintained a clean and orderly cooking station, adhering to health and safety standards. Ensured on time completion of assigned tasks given by the Head Chef, and other senior chefs. Worked independently at live breakfast station, ensuring smooth and timely service.

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|  | **Additional Experience** |  |
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**Aviation Marketing Manager |** PAL Middle East FZE

**Flight Coordinator |** Calgary, Alberta, Canada

**Senior Flight Coordinator |** St. John's NL, Canada

**English Language Teacher |** Taipei, Taiwan, ROC

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|  | **Education** |  |
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**Food Photography,** Le Cordon Bleu, London, England, 2020

**Introduction & Advance Photography,** Dubai,2019

**Celebrity Chef Training Program |** ICCA Dubai2017

**Chef Entrepreneurship & Kitchen Operations Management |** ICCA Dubai 2016

**Level 2 Diploma in Food Preparation and Cooking (Patisserie)** **|** ICCA Dubai 2015

**Level 2 Diploma in Food Preparation and Cooking (Culinary Arts) |** ICCA Dubai, 2015