

**Olea Restaurant**

Portland, OR

**Grill Cook**

Responsible for prep, oversight of grill station, timing, restaurant maintenance, ordering, menu development and cleaning.

Dates worked: 6/08 - 5/09

**Western Culinary Institute**

Portland, OR

**Associate Instructor**

Served as Chef de Cuisine in CUL-260, A.M. Restaurant Practicum. Responsible for opening and running Restaurant Bleu in a sanitary, orderly, and rigorous fashion. Responsible for ordering, menu development, recipe costing, and teaching students how to function in a real restaurant setting.

Dates worked: 3/06 - 5/08

**Restaurant Bluehour**

Portland, OR

**Garde Manger**

Prepared cold foods during dinner service, worked amuse-bouche station, and was responsible for keeping an orderly and sanitary working environment. Later moved to lunch service, served both hot and cold foods with great responsibility, was sole worker for most of the shift.

Dates worked: 4/09 - 9/09

**Restaurant Gary Danko**

San Francisco, CA

**Intern**

Official Western Culinary Institute student internship. Did prep work, worked amuse-bouche station, and assisted on the pantry and meat-vegetable stations when necessary.

Dates worked: 9/04 - 11/04

**Publications**

*Ceramics as a Viable Option for Pressure Vessel Lining in High Temperature Generation IV Reactors*

American Nuclear Society Annual Student Conference

Atlanta, Georgia

April 14, 2011

**Organizations****American Nuclear Society**

Oregon State University

Social Chair, 2011-2012

Vice President, 2012-2013