**Christian Lanoue**

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[**571-438-0787**](tel:571-438-0787)[**xianlanoue@gmail.com**](mailto:xianlanoue@gmail.com)

**Experience**

**Owner/Audio Engineer Dark Matter Audio Productions June 2014 - Current**

Operated an audio production business for live music, studio, and corporate events. Booking, promotions, system design and operation, lighting design and operation.

**Sales and Training Manager**

**Guitar Center-Seven Corners      October 2009 - May 2014**

Electric and acoustic guitars and basses, amplifier, drum and professional audio sales.  Customer service based sales with a focus on proficient knowledge and operation of equipment.  Company certified in Guitars/Amps, Live Sound/DJ, and Recording/Keyboards.  Train staff on use of computer systems, sales strategies and company policies and procedures.  Execute monetary and gear transfers between stores. P&L’s

**Executive Chef       Breakers FX-Fairfax, VA      July 2010 - October 2010**

Development of all kitchen systems including scheduling, inventory and purchasing systems.  Menu design.  Hiring and training of kitchen staff.  Execution of all items on all stations.

**Line Cook Tower Club/Tysons Corner, VA May - July 2009**

Prep from scratch and work pantry station in a fine dining business club environment.  Daily creation of the Amuse-Bouche as well as Sorbet.

**Cook  Design Cuisine Shirlington, VA November 2008 - May 2009**

Production of hot and cold foods from scratch to include but not limited to sauces, stocks, soups, meat, fish, salads and fresh pasta.  Working events for corporate, private, and government agencies in the Washington, D.C. area anywhere from 100-3,000 people.

**Sous Chef  Stonewall Golf Club/Gainesville, VA November 2007 - April 2008**

Prepared from scratch soups, stocks, sauces, meat, fish and salads for A-la-Carte and Banquet Dining for up to 300 people.  Managed and trained kitchen staff in all matters of preparation and cooking.  Designed menus for holiday and special events to include weddings and business meetings in coordination with the Executive Chef and Catering Director.  Inventory and cost control.  Purchasing and Receiving. P&L’s.

**Sous Chef/Executive Chef  J.P.’s Bar & Grill February 2007 - October 2007**

Development of modern American cuisine menu in a sports bar setting.  Prepared and cooked from scratch all meats, seafood, poultry, salads, starches, and vegetables.  Hired and trained kitchen staff in all matters relating to preparation and cooking of food and co-managed front of house staff.  Inventory and cost control.  Purchasing and Receiving. P&L’s.

**Line Cook  Sulgrave Club/Washington, D.C. October 2006 - February 2007**

Prepared and cooked from scratch all meats, seafood, poultry, vegetables and starches for saute and grill station and banquet events.  Helped banquet chef with preparation of food for banquets up to 500 people.

**Sous Chef  Piedmont Golf Club/Haymarket, VA June 2006 - October 2006**

Prepared all meats, seafood, poultry, vegetables, and starches for a-la-carte kitchen.  Prepared daily features and trained service staff on knowledge of features.  Trained a-la-carte kitchen staff.  Purchasing and Receiving. P&L’s.

**Sous Chef/Executive Chef  Amphora Catering/Vienna, VA December 2005 - June 2006**

Planned and executed menus and catering service for up to 1000 people daily.  Managed kitchen staff in all aspects of scratch preparation and cooking.  Inventory and Cost Control.  Development of kitchen systems using Microsoft Word and Excel and CaterEase programs.  Purchasing and Receiving.  Designed and constructed catering kitchen.  Also executed management for separate short order restaurant unit under same ownership.

**Sous Chef Cadillac Club/Lansing, MI July 2004 - November2005**

Helped in construction of restaurant.  Planned menus.  Prepared from scratch all sauces, stocks, meat, seafood, poultry, vegetables and starches.  Created daily dinner features and trained PM kitchen staff on execution of dishes on all stations in a high volume upscale casual dining environment.  Prepared for and executed banquets for up to 350 people.  Purchasing and Receiving.  Inventory and cost control.

**Education**

E.A. Laney High School | Wilmington, NC | Diploma

**Skills**

Microsoft Office, Proficient on both PC and Mac computers/tablets/phones, Customer Service, Management, Inventory, Cost Control, Purchasing and Receiving, Negotiation, Team Building

**References**

Lauren Forsythe 770-689-8228

Tracy Rich                       703-585-0589

Sean Witt                         703-490-1391