Benjamin Loustau

540 W 136th Street. Apartment #35 New York, NY 10031 (610) 999-6998 benloustau@gmail.com

Education

The International Culinary Center, New York, NY

Expected April 2013

Founded as the French Culinary institute Grand Diploma in Culinary Arts

 Intensive course of culinary study and 600 hours of hands-on practical training in classic French techniques

McGill University, Montreal, Canada

September 2006 - May 2010

Studies of Commerce and Sociology

Lycée Français de Toronto, Toronto, Canada

June 2006

French Baccalaureate in Economic Sciences

Experience

L'Ecole, New York, NY 15 hours of volunteering as a student cook January 2013

Art of Bread by Georges Perrier, Narberth, PA

May 2012 - October 2012

Waiter and barista responsible for light cooking duties

December 2011 - April 2012

Bakery of France, Boca Raton, FL Waiter and barista

La Vache sur la Toit, La Hume, France July 2010 – August 2010 Garde-manger responsible for all hors-d'oeuvres and cold dishes

Additional Skills and Experience

- ServSafe
- Fluent in English and French
- Strong knowledge of Spanish