

Benjamin Loustau

540 W 136th Street.

Apartment #35

New York, NY 10031

(610) 999-6998

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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

January 2013

15 hours of volunteering as a student cook

Art of Bread by Georges Perrier, Narberth, PA

May 2012 – October 2012

Waiter and barista responsible for light cooking duties

Bakery of France, Boca Raton, FL

December 2011 – April 2012

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

