

Elizabeth Quinn (Brou)

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EDUCATION

Bachelor of Arts and Sciences in Organizational Studies University of Pennsylvania Dual Degree program: Positive Psychology and Organizational Anthropology
Associate of Fine Arts Culinary Institute of America

PROFESSIONAL EXPERIENCE

05/2022 – PRESENT Hip City Veg Philadelphia, PA. General Manager

- Day-to-Day operations of business
- Scheduling staff, hiring and training employees.
- Ordering, inventory and marketing strategies.

03/2021 – 5/2022 Hi-Lo Taco Company Philadelphia, PA. Culinary Director

- Hired to launch the opening of a BBQ Taco Restaurant.
- Managing the culinary side of a pop up concept until restaurant opening.
- Responsible for ordering, purchasing, cost control and recipe management.
- Implementing Meez software.

03/2020 – 03/2021 People's Kitchen Philadelphia, PA. Kitchen Manager

- Designed and planned for a non-profit to distribute 300 meals per day to the neighborhood.
- Sourced food and picked up from suppliers. Organized delivery and pick up schedules.
- Developed and maintained inventory sheets and purchasing guides.
- Completed weekly shopping for kitchen supplies and dry goods.

05/2018 – 06/2019 Nopa San Francisco, CA. Sous Chef **Annual Sales Volume: \$5MM**

- Oversaw 8-10 BOH team of a farm-to-table restaurant. Reported to Owner/Chef.
- Prepared an updated menu for 400 covers nightly.
- Recognized as Employee of the Month.
- Participated in pre-shift meeting and seasonal quarterly meetings.
- Trained all new cooks.
- Shopped local farmer's market. (Reason for leaving: moved back to PA.)

08/2017-04/2018 Hard Water San Francisco, CA. Sous Chef

- Created online database for streamlined recipes and order guides.
- Oversaw 6 BOH team and ensured food quality was up to standard.
- Created an SOP for cook's station set-up for better station management.
- Catered private dining events for up to 125. Held whiskey tastings with horderves and charcuterie boards.
- Passed all food safety and health inspections.

(Reason for leaving: better opportunity)

06/2016-10/2017 RN74 San Francisco, CA. Cook 1

- • Operated Garde Manger according to station manuals.
- • Reported to Sous Chef and Executive Chef for a fine dining establishment.
- • Rotated through every station as a key player in dinner service averaging 300 covers.

(Reason for leaving: growth opportunity)

ADDITIONAL EXPERIENCE

05/2015 – 07/2016 Urban Farmer Philadelphia, PA. Sous Chef

SKILLS

ServSafe Certified, Certified Food Handlers, CS5 Photoshop and InDesign, Intermediate Spanish, Microsoft Office Suite including Excel (formulas, descriptive statistics).