

DAVE VON DESCHWANDEN

Full-Time Student Centennial College

Taichung City, Taichung, Taiwan ROC

06.03.1989

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Canadian / Swiss

PROFILE

Experienced in daily mis-en-place, menu development, inventory and working daily à la carte service and large buy-out events, banquets and weddings (fine-dining, contemporary cuisine)

Adept in effectively and calmly managing pressure under stressful situations

Able to willingly accept and use constructive criticism as a positive motivator

Strong, capable communicator within varying environments and cultures;

Fluent in English, German, Intermediate Chinese, Intermediate Japanese

Management experience in both small/large scale business environments; development and handling of time sensitive product, implementation of critical strategies and leadership of employees emphasizing team building, moral and efficiency

EDUCATION / CERTIFICATES

2022 – Current

Software Engineering Technology

Centennial College

2020

**CS50x: Introduction to the
intellectual enterprises of computer
science and the art of programming"**

Harvard University / edX.org

2013 – 2014
Diplôme de Pâtisserie
Le Cordon Bleu Culinary Arts Institute Ottawa

2013
Smart Serve
Loyalist College

2013
TESOL Certificate of Educational Studies
Coventry house International – Ontesol

2013
TEYL Certificate Teaching English to Young Learners
Coventry house International – Ontesol

WORK HISTORY

2020.08 – Present
Co-Owner
Bloom 14K Gold Filled Jewellery - Taichung, Taiwan

- *Founded and Managed Gold-filled Jewellery business in Taiwan*
- *Partook in front-end side, dealing with customers and sales*
- *Continue to design and create jewellery ranging from necklaces, bracelets and earrings*

2020.08 – Present
Private Culinary Consultant
Taichung, Taiwan

- *Consult project managers, investors, business owners and chef in helping in the streamline and efficacy of both existing businesses or start up projects*
- *Have worked with businesses dealing in French Cuisine, bakeries and granola manufacturing.*

2016.09 – 2019.11
Chef de Partie Patisserie
mana Boulangerie - Taichung, Taiwan

- *FOH and BOH duties; Daily Prep, mis-en-place, catering, weddings, custom cakes and desserts. Menu planning for weekly/monthly and seasonal changes. Doing inventory, taking deliveries, doing offsite events and cleaning*
- *European cakes, Pastry, Viennoiserie, savoury cuisine*

2014.03 – 2015.11
Chef de Partie Patisserie
(Pastry, Garde Manger Froid / Chaud, Entremets, Grillier)
Restaurant E18teen - Ottawa, Ontario

- *Mis-en-Place, daily prep, dinner service, special events, banquets, weddings and off-sites and buy-outs, FOH brunch/late night service stations*
- *French / Canadian Fine Dining Restaurant (CAA four diamond; 175 seats / plus standing reception to 250)*
- *Smaller, well co-ordinated team producing the highest standard possible*
- *Undertook Inventory, arranging schedules for BOH cooks, doing deep cleans, placing weekly orders from meat/produce/Seafood and Dairy suppliers*

2014.01 – 2014.06
Commis
(Garde Manger Chaud/Froid, Pastry)
Sidedoor Contemporary Kitchen & Bar - Ottawa, Ontario

- *Mis-en-Place, daily prep, service prep, dinner service, special events, banquets, weddings and off-sites. Cleaning and Deep Cleaning*
- *Contemporary Southeast Asian/Mesoamerican Cuisine; (250 seats / 350 standing reception)*
- *Delivering consistent, high quality food for an average of 200 covers nightly.*
- *Focus on sourcing the best, organic produce from local suppliers around the Ottawa Valley and Quebec area.*

2013.10 – 2014.02

Pastry Commis

Izakaya - Ottawa, Ontario

- *Mis-en-Place, daily prep, service prep, dinner service, off-sites, cleaning*
- *Undertook Pastry Mis-En-Place moving from Prep, to eventually working dinner service and garde manger Froid / Chaud*
- *Contemporary Japanese Izakaya Dining; 60-80 Daily Covers*

2013.10 – 2014.02

Pastry Commis

(Confiserie, Chocolaterie, Patisserie)

Stubbe Chocolates - Ottawa, Ontario

- *Daily Mis-en-Place, Baking, Chocolate/Bon-bons, Viennoiserie*
- *Traditional German "Konditorei" Heavy focus on cakes and Chocolate work*