Allen Green

Fort Lauderdale, FL - Email me on Indeed: indeed.com/r/Allen-Green/8b9171c81c48f25c

Highly Skilled & Talented Professional Chef With 16yrs of Professional Culinary Experience, Energetic & Highly Motivated Professional With a Blend Of Creativity, Passion For Food And Exceptional Cooking Skills,

Willing to relocate: Anywhere

Authorized to work in the US for any employer

WORK EXPERIENCE

Personal Chef

Salted chef - St. Louis, MO - October 2016 to Present

on-call personal chef, duties: menu planning, grocery shopping, food preparation, and delivery of meals.

Personal Chef

Executive Concierge Services - Fort Lauderdale, FL - February 2016 to Present

of the Palm Beach, boca raton, fl-Personal Chef

● Catered for elite private jet catering, on-call personal chef, duties: menu planning, grocery shopping, food preparation, and delivery of meals.

Chef/lead line cook

Cjs java Lounge - Fort Lauderdale, FL - August 2016 to October 2016

Successful Opening of the cafe & lounge,

- developed & priced out the menu for the owners.
- Created food & supplies order lists, prep check list, etc
- Inventory/ordering, scheduling, hire, train, Overseeing
- kitchen staff and operations, Breakfast/lunch

Chef/Owner

Strawberry cream / restaurant & bakery - Hollywood, FL - March 2016 to July 2016

Hire, train, and plan the menu. Inventory/ordering, scheduling Overseeing kitchen staff and operations, Breakfast, lunch/dinner, daily prep production.

Cook II

Sonesta Hotel - Fort Lauderdale, FL - April 2015 to January 2016

● Worked lunch /dinner shifts Line, Pre-Close Duties, Multi-Task On all Stations. Followed Recipes According to Chef Standards, handled, Executed several Banquet Functions.

Restaurant Supervisor

Ramada Inn - Ft Laud - Fort Lauderdale, FL - July 2013 to March 2015

Assisting and Overseeing F&b Operations, Managing, Training, Scheduling, Ordering /Inventory, lowered labor cost do to proper scheduling, Maintained food cost with Excellent Control

Roundsman

Atlantic Resort & Spa - Fort Lauderdale, FL - August 2007 to June 2013

lunch/dinner Shifts, Multi-task on all Stations, Daily Food Production, Catering Events

Cook II

Boca Raton Resort & Club - Boca Raton, FL - August 2000 to July 2007 boca raton, fl-cook2

Worked, Lunch/Dinner Shifts, Worked all Stations, Daily Food Production, & Banquets

EDUCATION

Certification in Baking & pastry arts

Escoffier - Boulder - Boulder, CO October 2016 to January 2017

Escoffier - Boulder - Boulder, CO October 2015 to June 2016

Certification in Culinary arts

Mcfatter techinical college - Davie, FL August 2007 to January 2009

ADDITIONAL INFORMATION

Skills: Catering & Banquets, Fine Dining, Saucier, Casual Dining. personal/private chef