**Objective: Continue my career in the Culinary Arts to enhance my capabilities and knowledge as Sous Chef.**

**Skill Summary Highlights: Excessive experience in fast pace restaurants. Confident and adaptive to on-going changes in the culinary field. Focused and knowledgeable in the kitchen. Attentive to details that other staff may overlook. Effective leadership abilities that are properly communicated to staff members**

**Career History:**

**Lago East Bank Flats- March 2013- Current**

**Brendan Knearney 216-308-9681**

**Title- Sous Chef**

**Job Description- Plan and prepare orders to food distributors for the restaurant, along with banquet catering services. Oversee food preparation and other kitchen staff. Once a week manage inventory and organize products in walk-in cooler and kitchen. Keep the Executive Chef informed of potential problems. Conducted interviews and terminated staff when needed. Contribute to menu development and food presentation.**

**Brew Co Parma- June 2012-March 2013**

**Title- Kitchen Manager**

**Job Description- Making staff schedules, Event sales representative, designed the entire food menu and pricing. Estimated food consumption and ordered cost effectively, practiced FIFO and followed proper sanitary procedures. Inventory, organizational skills.**

**Ballentine- August 2009- June 2012**

**Anthony Seminatorie**

**Title- Line Cook**

**Job Description- Developed proper line etiquette, learned knife skills, proper temperature control fish, poultry, beef, pork. Prepared dishes in a timely manner. Plated presentable dishes for guests, learned proper sanitation standards and organizational methods. Learned Cross-Contamination and the importance of a clean equipment and work place.**

**Frank and Tony’s- April 2005- December 2008**

**Donna Philly 440-602-9780**

**Title- Line Cook**

**Job Description-Prepared foods from scratch before service. Set stations for service with proper backups to ensure no one would have to leave the line during the push. Was able to keep up with face paced environment on top of a steady stream of orders.**