

Brian Cornine

20 Hogan Court, Little Egg Harbor NJ Briancornine@gmail.com

Skills and interests:

Java, Springboot Javascript, PHP, MySQL, React, Redux, HTML, CSS, Bootstrap.

Education:

Woz-U: 2022, Bootcamp for application development certificate of completion - Java

Culinary Institute of America: 2014, A.S., Culinary Business Management

South Florida Community College: 2012, Culinary Arts Certificate

Work Experience:

AVEXEVA– 07/21 - 07/22

Junior Fullstack Developer ~ intern

- Utilizing the LAMP stack to help develop functional web apps
- helped implement OCR into a map project used on a popular Amazon Video-Game
- Assisted with setting up a lightning node on a Raspberry-pi for blockchain technologies.

The Broken Shaker – 04/18 – 03/19

Tournant

- Apart of the opening team for the New Sydell Property atop the Freehand hotel · Assisted CDC and Sous on High profile events for customers/Corporate accounts · Trained new hires on SOPs of all the stations, as well as directing prep to all junior cooks · Created family meal menus for all staff, with multiple food restrictions, (veg, vegan, kosher) · Worked closely with the bar team for producing syrups, shrubs, and powders for cocktail specials

Louring Place- 11/17 – 04/18

Line Cook

- Preform in a high volume restaurant with an amazing track record for outstanding service · follow all recipes as written, before getting checked by a chef for quality · Prepare food for large parties, as well as performing regular services, daily · Able to take clear directions from chefs, Chef de cuisines for daily kitchen operations

Devil's thumb Ranch – 08/15 – 10/17 – Colorado

Catering Supervisor – lead line cook

- Executing corporate events, Buffets, late nights and plated dinners for high profile clients · Produce food products in high volume in preparation for service
- Assisted the sous chefs and gardeners with the outside garden and livestock · Ensure that all food used is fresh and of the highest quality

Commander's Palace – 04/11 – 10/11 - New Orleans, LA

Intern

- Assisted with Making Family meal for 60 staff members daily
- Heavy Equipment (Tilt Skillets, Combi, 60 gal steam kettles)
- Spent time in the pastry department