

SUMMARY

Dedicated Culinary Professional and effective leader who excel at using entrepreneurial and proven methods to successfully heightened the overall customer experience, cut costs, streamline productivity, and increase consistency and overall aptitude of the kitchen team. Assertive and enthusiastic with knowledge of current global culinary trends and an unsurpassed work ethic. Proven track record in working with restaurants, food starts ups, developing a brand that is high on quality, creativity, consistency, food safety, NPS, and overall surpassing set targets.

HIGHLIGHTS

- Solid working knowledge of HACCP
- Communication, critical thinking and problem solving
- Creative and Seasonal Menu Planning
- Leadership and team building
- Fluent in English and conversational in Italian and Spanish
- Personnel Scheduling and Inventory Control
- Catering and Banquet organization, FOH and BOH staff training

PROFESSIONAL EXPERIENCE

Go Ready Made, Operations Manager Linden, NJ July 2016 – Oct. 2018

- Created Food Development program at early stages of project. Leading all aspects of R&D and procurement
- Trained all culinary staff and as well as created all SOPs to follow along with the company's recipe book
- Developed the Food Safety Program/ HACCP that respectfully averaged a 97% SQF Audit Score
- Oversaw process of receiving, inventorying and storing materials
- Held weekly meetings for 70-85 team members to give information, take feedback and provided updated training

Maple, Senior Production Manager New York, NY March 2014 - May 2016

- Was hired as the R&D Chef and was promoted to Senior Production Manager as leadership lacked in other departments
- Increased productivity with on-time, under budget project management
- Planned and conducted training for all team members anywhere from 40 to 50 staff members
- Ensure HACCP plan is consistently up to date and variations are corrected and investigated

Private Chef New York, NY March 2014 – Present

- Developed Menu for clientele with health restriction, delivering bi-weekly
- Created a market for Sous-Vide proteins and vacuum packed sauces
- Hosted dinners per request up to 15 guests
- Mediterranean based menu, concentrating on Italian, North African, Greek and Spanish cuisines

Agata & Valentina, Kitchen Manager/ Catering Chef New York, NY June 2011 - March 2014

- Menu development and inventory management
- Provided training & supervision to direct reports and intervened & resolved problems as necessary
- Increased catering department sales by 15% in my first year and 40% my second year
- Developed strategies and new ideas to cater to a diverse group of clientele
- Hands on Training, working the line weekly so ensure all procedures are followed properly

EDUCATION

Florence University of the Arts, Florence, Italy 2008 - 2010
Apicius International School of Hospitality

- Master course in Italian Food & Wine Studies
- ServSafe & HACCP Certifications