

Avery Winters

CHEF MANAGER - S.S ADULT MEDICAL DAY CARE

East Orange, NJ

averywinters5_tcs@indeedemail.com

(609) 638-2057

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

CHEF MANAGER

S.S ADULT MEDICAL DAY CARE

2011 to Present

Control of day to day kitchen operation, food production for 350+ clients daily, provides off campus catering to two other accounts, purchasing and receiving, budget control, maintaining temperature log book, follows all mandated state sanitation guidelines. Serve, inventory, FIFO, training, hiring, menu creativity, portion control, prep, new menu ideas, puree diets, diabetic and renal friendly food items.

KITCHEN MANAGER

MONTY'S BISTRO

2008 to 2010

Over saw daily operations, created daily specials, meeting sanitation guidelines, staff management, menu creativity, ran a cash register.

CHEF MANAGER

THE VILLAGE

2005 to 2008

Controlled kitchen operations at the Chalet building on campus, menu creativity, purchasing and receiving, in charge of daily specials, in charge of a 10-12 person staff, diabetic dessert cart, opening and closing, prepared special need diets, cooking with the chef program for the residents, budget control.

Education

CULINARY ARTS AND FOOD SERVICE MANAGEMENT

NEW YORK RESTAURANT SCHOOL - New York, NY

CERTIFICATION

NATIONAL FOOD SERVICE MANAGEMENT INST

CERTIFICATE

MERCER COUNTY COMMUNITY COLLEGE

HIGH SCHOOL DIPLOMA

ORANGE HIGH SCHOOL - Orange, NJ

Skills

food service management, culinary arts/restaurant management

Certifications/Licenses

ServSafe Manager

April 2021