

Cody Young

Executive chef- champions golf club

Houston, TX

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I am seeking employment in the culinary industry that will allow me the opportunity to utilize my knowledge and skills, as well as provide opportunity for professional and personal growth

Work Experience

Sous Chef

Foxhole Culinary Tavern - Austin, TX

April 2016 to Present

Make sure freshness is kept all throughout the kitchen. Know Every Station so I can hope in when necessary. Manage all BOH staff. Expo during service. Make amazing food. Scrub and clean the kitchen at end of the night. Count inventory and place orders.

Executive chef

Champions Golf Club - Houston, TX

April 2018 to January 2019

Created menus

Managed a diverse staff

Enforce and practice safe food preparation

Engage with members and stay confident

Hire new employees

Executive Sous Chef

The Grille at Rough Hollow - Lakeway, TX

March 2016 to July 2016

Delegated tasks and helped out on the tasks. Worked stations when need be. Created beautiful and tasty specials. Made orders and organized daily. Created schedules.

Lead Cook

Sonesta Hotels and Resort - Bee Cave, TX

June 2015 to March 2016

Responsibilities

- Help out with banquets and events for that day.
- Ensured freshness of produce and meats.
- Prep the line and run a station.
- Make produce and meat orders.
- Wrap, label and date all prepared foods.
- Clean and sanitize the kitchen at the end of my shift.

Accomplishments

- Demonstrated great leadership skills.
- Made a relationship with employees and guests.

Sous Chef

The Hills of Lakeway - Lakeway, TX
August 2013 to June 2015

Responsibilities

- Check stations for freshness and sanitation.
- Prepare foods and run a station efficiently with great leadership.
- Expedite and help run food to tables.
- Do paperwork and payroll for employees.
- Make produce and dry food orders.
- Talk to guests on the floor.

Accomplishments

- Had a great relationship with the employees and the guests we served.
- Trained and taught new hires new knife skills. And techniques

Lead Line Cook

Lakeway spa and resort - Lakeway, TX
January 2013 to August 2013

Checked produce daily to ensure everything was up to par and fresh.

- Prepared meals requiring short preparation time.
- Trained new workers on company policies and enforced safety regulations.
- Created new menu items due to freshness of produce.
- Secured the building after the shift.

Line Cook

Cimarron Hills Country Club - Georgetown, TX
June 2012 to January 2013

Prepared and cooked foods in a fast and timely manner.

- Read food order slips and received verbal instructions.
- Maintained work area and food preparation equipment.
- Create daily specials to rotate foods properly.

Line Cook

Soleil - Austin, TX
July 2011 to June 2012

Prepared foods requiring short preparation time.

- Maintained work area and food preparation equipment.
- Sustained par levels for all produce.
- Took inventory on all items in house.
- Made produce orders daily for the days prior.
- Worked in a high volume and stress free environment.

Banquet Cook

Westin at the Domain - Austin, TX
March 2010 to July 2011

Prepare and cook food according to instructions.

- Maintained work area and food preparation equipment.
- Trained new workers on company policies and enforced safety regulations.
- Worked at live stations in front of guests.
- Created large scale horse d'ourve tables.

Education

Associate of Science in Culinary Arts. Culinary Arts I and

Le Cordon Bleu Institute of Culinary Arts - Austin, TX

August 2009 to July 2010

Management

Le Cordon Bleu Austin campus

Skills

Extremely good knife skills and attention to details. Managing others to perform tasks in the best way possible. (8 years)

Certifications/Licenses

ServSafe

Food Handler