Eli Hizgiaev

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**Summary:**

Dedicated Manager and effective leader with over 20 years of experience in the Kosher food industry.

**Work Experience**

**1.-Dairy/ Production Manufacturing Corp. Elizabeth NJ**

**2nd shift manager/ G.M. Skills. (2016 - 2018)**

**2.-ZIGGY SNACK FOODS LLC**

**Clifton, NJ**

*Production Manager - (2014 - 2016)*  [[1]](#footnote-1)

* Interviewed, hired, and trained all production employees
* Created and implemented a streamlined training rubric for all employees.
* Scheduled and supervised all production employees
* Created a strong team dynamic among production employees
* Maintained required records: food production, cash receipts, payroll/personnel, etc
* Managed all aspects of incoming and outgoing orders, from purchase order to delivery completion.
* Maintained and oversaw daily production of product with strong regard for quality
* Maintained and upheld the highest standards of health and safety procedures
* Ordered all production related supplies according to established specification and volume demand.
* Oversaw upkeep and maintenance of production machinery
* Maintained a strong line of communication with higher management and providing weekly reports

**Y UMMY GRILL RESTAURANT & KOSHER CATERER**

**Brooklyn, NY**

*Part Owner and Executive Chef – (2010 – 2012)*

* Created Restaurant Concept and Menu specializing in Mediterranean/Middle Eastern Cuisine
* Hired and trained all kitchen Staff /back of the house employees
* Oversaw daily preparation of all incoming orders
* Maintained a strong relationship with all food related vendors
* Kept a detailed record of stock and placed all outgoing orders for pantry and kitchen appliance maintenance.
* Maintained highest standards of food and health safety / Adhered to strong Kosher guidelines of food preparation
* Created Custom Catered events for parties on site and off with a strong regard for quality and customer satisfaction

**L E CHATEAU CATERING**

**Brooklyn, NY**

*Assistant Manager/Event Coordinator – (2000 – 2005)*

* Interviewed, hired, & trained all kitchen staff and waiters; Maintained employees schedules and weekly payroll
* Took all potential event inquiries and meetings.
* Managed and maintained heavily scheduled event calendar
* Created customized event packages and menus to meet client needs and party volume
* Handled all aspects of customer service from contract signing to day of event coordination and in between.
* Maintained a strong relationship with all outside event vendors

**Freelance Experience & Additional Skills**

**Tri-State Area**

*(1992 – Present)*

* Professional Fruit Carver/ Chef Garde Manger – Accommodate events ranging from 50-300 people with customized creations
* The Friar Tuck Inn by Pruzansky Family Passover – Chef Garde Manger (recurring seasonal role)
* ISS Action - Seasonal Security Guard for JFK International Airport

**Language Skills:** Fluent in English, Russian, Turkish, and Hebrew

**Certification & Licenses:**

* NYC Fire Safety Guard License
* NYC Security Guard License
* NYC Certificate in Food Protection

**Military Service:**

Completed 4 years of mandatory military college and IDF military service

1. [↑](#footnote-ref-1)