**ROBERTO HASCHE**

**[rhasche@gmail.com](mailto:rhasche@gmail.com)**

**411 E 10th Street 21h**

**New York, NY 10009**

**321 245 2151**

**OBJECTIVE:**

Seeking to continue my culinary career with an exceptional and solid hospitality organization where I can continue to grow and contribute to the financial success of the organization from my extensive culinary arts background from large high volume/high profile hotels and my international exposure.

**STRENGTHS:**

* Multi-talented in the culinary arts
* Highly skilled in all areas of BOH culinary operations from 3 Michelin Stars Restaurant, Banquets, In-Room Dining Service, Pastry, Garde Manger, Cook & Chill and Sous Vide
* Develop and Manage Staff effectively
* Multi-task and Time Management abilities
* Large Volume production abilities from hotels of 800 to 2,000 guest rooms
* Exceptional Communication with Staff
* Motivator and Trainer
* Outstanding organizational skills

**PROFESSIONAL EXPERIENCE:**

**Restaurant Associated-Compass Group**

***Interim Chef*  8/01/2016-Present**

**New York, NY**

Responsible for culinary operations at the Corporate Dinning, creating menus, specials, chef table and working hands on for Catering/Banquets events.

***Consulting Executive Chef*  5/2013-7/31/2016**

Working in several projects, creating menus and managing restaurants, health care facilities and lately as Chef at United Kingdom Mission to United Nations

New York, NY

**AVI Foodsystems**

**Orlando, FL**

***Executive Chef*  5/2012-5/2013**

Responsible to manage the food & nutrition culinary operations in this health care facility including room service with 230 patients rooms, catering and banquets, doctors lounge and dinning room, commissary that provided food for seven health care facilities on Orlando Health group, create menus, recipes, food cost, labor cost and budgets

**Waldorf Astoria Orlando**

**4 Diamond Property**

**Orlando, FL**

***Executive Sous Chef*  3/2011-2/2012**

Responsible for all culinary operations in the entire property, overseeing all restaurants,

Bull and Bear, Oscar’s, Clubhouse, Aquamarine, and in room dinning, Banquets, change menus, recipes, food and labor cost, P&L’s and budget.

**CULINARY LEARNING CENTER-Minact Corp.**

**Biloxi, MS**

***Executive Chef / Department Head***  1/2009 – 3/2011

Responsible for overseeing all Culinary Arts training and developed the curriculum at this Minact Inc Culinary Arts Training School in Biloxi, MS. At this school I was responsible for overseeing all Culinary programs which are primarily focused on developing students in the Basics of Cooking. Currently have over 200 students, which will be targeted for employment after graduation in the Biloxi, and New Orleans markets for some of the premier hotels, casinos and resorts in the Gulf Coast area.

**BEAU RIVAGE RESORT AND CASINO**

**Biloxi, MS**

***Executive Sous Chef* 3/2003 – 11/2008**

Recruited to the Beau Rivage Resort by Joseph Friel, former Chef from The Plaza Hotel New York, and now the Executive Chef for the Beau Rivage Resort and Casino. Responsible as *Executive Sous Chef* for the Beau Rivage overseeing *ALL* culinary operations with 200 Staff, 30 Sous Chefs, and 15 Chefs for this 1,740 room hotel, casino and convention facility, with daily production banquets in excess of 1,000 covers and room service of 1,200 covers. The Beau Rivage is the largest convention facility on the Gulf Coast. This 28 story property with 4,000 staff has been consistently rated a AAA Four Diamond, and features and 85k square feet of casino space, 50k square feet of flexible convention and meeting space, 7 restaurants, 3fast food outlets, 4 lounges and bars, spa, 12 retail outlets, and a Tom Fazio Championship Gulf Course. From the 7 Restaurant operations consist there are 2 signature gourmet restaurants:

* BP Prime – Signature Steak and Seafood Restaurant
* JIA- Contemporary Asian Cuisine, whit went from 3 to 4 diamond under my supervision

**THE PLAZA HOTEL 10/1995 – 3/2003**

**New York, NY**

The Plaza Hotel features 800 guest rooms and is located on the famous Central Park. Responsible in various culinary positions throughout this property from Cook Tournant, Garde Manager, Pastry Cook, Sous Chef to Chef of the Restaurants.

**THE OAK ROOM**

***Chef* 8/2001 – 3/2003**

**THE OYSTER BAR**

Got one extra Zagat point on my first year as chef

***Chef* 3/1999 – 8/2001**

**THE OAK ROOM**

*Sous Chef* 9/1998 – 3/1999

*Pastry Cook Tournant* 10/1997 – 9/1998

*Garde Manger Cook Tournant* 4/1997 - 9/1997

**THE EDUARDIAN ROOM**

***Cook Tournant* 10/1995 – 4/1997**

**BOULEY RESTAURANT**

**New York, NY**

***Chef de Partie – Fish Chef* 11/1994 – 10/1995**

Responsible as Chef de Partie – Fish Chef for this famous New York restaurant created by David Bouley. BOULEY was recognized by ZAGAT Guide as the *“Best New York City Restaurant”.*

**YOLIES BRAZILIAN STEAKHOUSE**

**San Diego, CA**

***Chef* 1/1994 – 6/199**4

**BEACH BOYS CANTINA**

**San Diego, CA**

***Sous Chef***  7/1993 – 1/1994

**PALMIER BISTRO**

***(Formerly PIRET’S)***

**San Diego, CA**

***Chef***  9/1990 – 1/1993

**SUVIDE ALIMENTOS**

***(First Sous Vide Factory in Brazil)***

**Sao Paulo, Brazil**

***Chef***  7/1989 – 9/1990

**MAXIM’S DE PARIS**

**Rio de Janeiro, Brazil**

***Sous Chef***  1/1988 – 10/1988

**A LA FRANCAISE BAKERY**

***(Second “Sous Vide” operation in US)***

**Encinitas, CA**

***Chef***  6/1986 – 10/1987

**HOTEL DA BAHIA**

**Salvador, Bahia, Brazil**

***Sous Chef***  11/1984 – 3/1986

**EDUCATION:**

Colegio Friburgo & Colegio Salete

High School degree in Arts 1979

SENAC HOTEL SCHOOL

Aguas de Sao Pedro, SP, Brazil

Studies: Culinary Arts / 1980

ECOLE DE CUISINE GEORGE PRALUS

Brienon, France

Studies: Sous Vide Technique / 1986

OTHER TRAINING AND DEVELOPMENT:

Restaurant Saint Germain

French Nouvelle Cuisine

Geneva, Swiss / 1982

L’Ousteau de Baumaniere & La Cabro D’Or

Traditional French Cuisine / 3 Michelin Stars/Macaroons

Les Baux de Provence, France / 1982 - 1983

Pralus Patissier Confissier

“MOF”, Meilleur Ouvrier de France

Roanne, France / 1986

**LANGUAGES:**

**Portuguese, French, English Proficiently and Spanish.**