**ALEXANDER B. ZASLAVSKIY**

**2930 West 30 Street**

**Brooklyn, NY, 11224**

**718-300-8652**

**Az2379@yahoo.com**

*Sous-Chef de Cuisine with over 15 years with extensive and innovative experience in versatile Cuisine. Creative energy in managing dining services for high volume kitchen while coordinating and motivating staff to perform efficiently across all aspects of the kitchen operations.*

**Summary and Skills**

* Endured relationship while promoting growth, developed new accounts within the territory.
* Executed strategy to retain business and prospect with success.
* Extensive experience in catering and high volume kitchen.
* Recipe and menu development based on seasonal considerations and food trends.
* Inventory management, menu tasting, forecasting and costing out supply.
* Knowledge of health and hygiene regulations and holds registered food protection certificate.
* Meticulous, focused and committed to total guest satisfaction.

**Professional Accomplishments**

* Managed kitchen staff of 4 people and dining services for up to 14 airlines with VIP flights, averaging 5000 servings per day.
* Supervised preparation and executed diverse menu according to the highest standards.
* Recruited and trained kitchen staff in cooking techniques, preparation, portion and sanitation control.
* Performed various financial activities, such as cash handling, deposit and payroll.
* Estimated ingredients and supplies required to prepare. Efficient produce skills. Strong knowledge of baking.
* Prepared food according to menus, specialty dietary or nutritional restrictions, or numbers of portion to be served.
* Inspected equipment, kitchen appliances, and work area to ensure cleanliness and functional operation.
* Apportion and serve food to facility residents, employees or patrons.

**Employment History**

* Monarch Seafood Sales Representative Roselle, NJ 06/2017-Current
* Do&CO Torrent/Sous Chef Queens, NY 10/2014-06/2017
* The Capital Grille Butcher New York, NY 09/2012-08/2014
* Do&CO Torrent/Sous Chef Queens, NY 09/2010-08/2012
* Crabtree’s Kittle House Pastry Chef Westchester, NY 11/2009-09/2010
* Doral Arrowwood Hotel Cook Westchester, NY 10/2009-09/2010
* Victoria Cruises Sous Chef China, Chongqing 06/2009-10/2009
* Self Help Retirement Home Meal Service Coordinator Flushing, NY 06/2005-09/2009
* Restaurant Odessa Sous Chef Brooklyn, NY 06/1995-06/2008

**Education**

* The Art Institute of New York, Associates in Culinary & Restaurant Management. 05/2006
* Globe Institute of Technology, Associates in Computer Science. 07/1998

**Additional Skills**

* Kitchen Technologies: Blast chillers and HACCP protocol (Hazard Analysis and Critical Control Points).
* Languages: fluent in Russian, intermediate in Spanish.
* Specific cuisine: kosher food rules logistics and preparation, strong knowledge of baking.