**Michael A Citarel**

**50 Spruce Court Bedminster NJ 07921**

**201 736 2212**

[mikecitarel@yahoo.com](mailto:mikecitarel@yahoo.com)

**Skills**

* Extensive experience with various cuisines and aspects of food service operations
* Consistent focus in provision of the finest possible experience for guests in the utmost professional and profitable manner
* Prompt, organized and detail oriented team player
* Fluent in French and Spanish

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**Education The Culinary Institute of America**

Hyde Park, New York

A.O.S. Culinary Arts

**Experience**

**Compass Group-Eurest Dining 2015-2018**

**Executive Chef -** Newark, NJ (Prudential Headquarters)

Comprehensive oversite and hands-on execution of all corporate dining operations including cafeteria; catering; executive dining; menu planning and purchasing.

**Russo’s Continental Catering 2009-2011/2013-2015**

**Sous Chef** - Bound Brook, NJ

Planning; preparation and execution of on and off premises banquets and events

**Scampi’s Seafood Restaurant 2011-2012**

**Executive Chef** - Somerville, NJ

Responsible for menu maintenance; purchasing; staff guidance and mentoring**;** daily set up and service

**Verve Restaurant 2002-2009**

**Chef de Cuisine -** Somerville, NJ

Menu maintenance; purchasing; mentoring cooks and other staff; food preparation and service

**Pierre’s Bistro & Restaurant 2000-2001**

**Chef de Cuisine -** Morristown, NJ

Purchasing; scheduling; creation of daily specials; training team members; preparation and service

**The Ryland Inn 1993-1995/1998-2000**

**Sous Chef -** White House, NJ

Worked all stations, including pastry, in classic French brigade style kitchen; garde manager; entremetier and daily purchasing

**Park Avenue Café 1996-1997**

**Chef Tournant -** New York, New York

Popular, heavy traffic American Bistro