

My name is Sean Remenyi, I'm 29 years old and looking for a chef position to further my skills. I am from Canada and have over 10 years experience. I'm a hardworking, trustworthy and respectful worker, I have often ended up in management positions because of this and just enjoy creating dishes and helping with specials. I have all my Australian certifications (Cert III, IV and Diploma of hospitality), speak English fluently and have my Permanent Residency.

Qualifications

Organized	Computer Skills (i.e. Microsoft Office)	Bilingual, English and French
Over 10 years of Experience in Kitchens	Hiring/Training of new Staff	Making and Checking Orders
Communication Skills	Can Work Independently or in Groups	Clean worker

Employment History

Red Spice Road, Australia
September 2017-December 2019

Chef de Partie
Asian Cuisine

- Run service and in charge of the kitchen on certain days.
- In charge of the larder section of the restaurant for over a year overseeing salads, apps, desserts and small plates.
- Teach and instruct to the other chefs of the section how to cook the dishes on the menu
- Help with the organization and the cleanliness of the kitchen
- Both opening and closing responsibilities for the kitchen
- General Kitchen Duties
- Completing services of over 400 covers

Restaurant Foxy / Grumman '78, Canada
May 2016-January 2017

Garde-Manger
Seasonal/Mexican/Asian Cuisine

- Create Plates and weekly specials.
- In charge of the cold station which includes tartars, tataki, salads and ceviches.
- Regular kitchen duties and line cooking as well as prepping/executing/break down for banquets.

L'Gros Luxe Sud-Ouest, Canada
July 2015-February 2016

Sous-Chef
Bar Cuisine

- Create dishes for the menu and weekly specials.
- Helped Organize the kitchen with storage of ingredients and deep cleans.
- Ran the Line for service, expedite orders, medium between front and back of house staff.
- General Problem Solving.
- Line cooking in every station and Night Manager for service.

Cartel Street Food, Canada
August 2013-May 2015

Head Chef
Peruvian/Latin American/Asian Cuisine

- Create dishes for the menu and weekly specials.
- Organized the kitchen in terms of Inventory lists and Storage of ingredients.
- Weekly inventory, menu costing and placing orders for the restaurant.
- Find new suppliers, negotiate prices and follow-up if orders received didn't match.
- Maintained food and labor costs to an agreed upon standard.
- Maintaining the cleanliness of my kitchen.
- Hiring, firing and training of staff – Opening/Closing the restaurant.

Boneheads BBQ, Canada
March 2013-June 2013

Morning Manager
American BBQ Cuisine

- Responsible for opening the kitchen and the training of new employees.

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- In charge of placing orders for the restaurant.
- Regular kitchen duties and line cooking.

McKibbins Canada**March 2012 –August 2012****Night Manager
Irish Pub Cuisine**

- Responsible for the kitchen at night and on the weekends (their busiest shifts).
- Trained the new cooks, aided with the scheduling and responsible for receiving orders.
- Regular kitchen duties.

Hotel Ruby Foos/Typhoon Lounge/NextDoor Pub and Grill/La Sala Rosa, Canada**May 2009-March 2012 / August 2012-January 2013****Line Cook
Continental/Spanish Cuisine**

- Prepare ingredients, plate dishes including sandwiches, salads, pizzas, burgers, tapas and paellas.
- Prepared and plated dishes for banquets of 100 people or more.
- Worked as part of a team as well as closing the kitchen nightly by myself.

Certification**Cert III in Commercial Cookery****Cert IV in Commercial Cookery****Diploma of Hospitality Management****Food Safety Supervisor****Alternative Experience****Vancouver 2010 Olympics****Dawson College, Westmount****Mcgill University, Montreal**

Greet athletes, officials and ambassadors and help check accreditations

Graduated with honors in the Health Science Program.

Completed 2 years of General Biology and 1 year of Biochemistry.

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