PROFESSIONAL EXPERIENCE

**January 2020 – Present Freelance New York City Metro Area, USA**

*Chef/Educator*

* Partnered with NYC based 501c3 non-profit organizations teaching program participants the basics of food and kitchen safety, food preparation, and basic cooking skills
* Assist chefs, caterers and restaurateurs, as needed, via food industry apps Jitjatjo, Pared and Qwick
* Personal Chef for private events

**January 2017 – August 2019 Brownsville Community Culinary Center Brooklyn, New York**

*Executive Chef*

* Taught program participants the basics of food and kitchen safety, food preparation, making healthy choices and substitutions when cooking, as highlighted by *Cooking Matters* curriculum
* Created recipes that demonstrate key nutrition, food budgeting and food preparation lessons each week.
* Assigned participants kitchen tasks that allow everyone to gain hands-on practice and improve their cooking skills
* Supervised participants in the kitchen, encouraging proper technique and gently correcting as needed
* Facilitated class discussions on each cooking or food safety message, allowing participants to brainstorm how they might put new behaviors into action, discuss barriers to adopt new behaviors, and share ideas with their peers for overcoming barriers
* Ordered food and supplies for menu items

**March 2015 – December 2016 Red Rooster Harlem, New York**

*Pastry Chef*

* Created and prepare dessert menu items
* Ordered food and supplies for menu items
* Supervised and trained other chefs in the pastry kitchen
* Preparation of baked goods
* Researched and developed recipes

**July 2012 – March 2015 American Table Cafe and Bar New York, New York**

*Chef de Cuisine*

* Developed recipes and menus, considering such factors as seasonal availability of ingredients
* Instructed and trained cooks in the preparation, cooking, garnishing and presentation of food
* Managed BOH staff, food cost, ordering and general HR responsibilities

**January 2011 – July 2012 Red Rooster Harlem, New York**

*Line Cook*

**January 2008 – January 2011 202 New York, New York**

*Chef de Cuisine*

* Developed recipes and menus, considering such factors as seasonal availability of ingredients
* Instructed and trained cooks in the preparation, cooking, garnishing and presentation of food
* Managed BOH staff, food cost, ordering and general HR responsibilities

**September 2004 – December 2007 Nicole’s New York, New York**

*Sous Chef*

* Assisted with creating and developing daily menu items
* Ordered food and other supplies needed to ensure efficient operation
* Instructed and trained cooks and other workers in the preparation, cooking, garnishing and presentation of food
* Responsible for running kitchen operations when Chef was not present

EDUCATION

**French Culinary Institute New York, New York** *Grand Diploma, 1998*

* Completed an intensive nine-month course of study (which consisted of 600 hours of hands on practical training) in classical French cooking techniques
* Studied under Jacques Pepin (renowned teacher, writer, and food consultant), Andre Soltner (Executive Chef of Lutece for 34 years), and Alain Sailhac (Executive Chef of Le Cirque for 9 years)

**S.U.N.Y at Old Westbury Old Westbury, New York**

*1995 - 1997*

* Completed four semesters towards a Bachelor of Science in Psychology

CERTIFICATIONS

Food Handler’s Department of Health Certificate

**REFERENCES AVAILABLE UPON REQUEST**