**Peter A Bouchard** [**cookincanada@gmail.com**](mailto:cookincanada@gmail.com)

**240 Wellesley St E, Apt2007, Toronto, Ontario, M4X1G5 416-970-1618**

**Profile**

**Highly skilled and experienced CHEF seeks opportunity with quality restaurant/catering operation where classical technique and innovative menu ideas can be utilized to enhance customer satisfaction and the bottom line.**

**Presents a polished and professional demeanour, readily building rapport ant trust with people from diverse backgrounds; communicates effectively. Detail-oriented approach, adept at juggling multiple tasks with competing priorities while staying focused on quality. Passionate and committed team player with proven leadership abilities, skilled at motivating staff to excellence**

* Proven professional ability to cook in large scale operation.
* Ability to prepare food items in accordance with the quality/ taste standards and presentation methods.
* Exceptional knowledge of safe handling of kitchen equipment including grills, fryers, convection ovens, steamers, slicing machines, choppers, and mixers.
* Strong knowledge and ability to cook food using full range of methods.
* Experience setting up, organizing and preparing station for service in accordance to the standards established.
* Ability to work well to meet deadlines in a fast-paced environment collectively as a part of team or independently.
* Experience recording accurate product inventory and informing supervisors of over- stocked items and item shortages.
* Efficient communication skills with associates in regards to any changes in the menu.
* Experienced in the FIFO methods as in keeping product stocked and rotated.
* Exceptional ability to follow correct procedures and directions at each station.
* Ability to accommodate special diets of customers including allergies and food restriction.
* Ability to work with minimal supervision or in large groups.
* Ensures all foods are handled and stored safely in accordance with established health codes and prevents the spoiling and contamination of food.
* Excellent organization and time management skills.
* Attention to detail including works requiring fine finger dexterity.
* Maintains work area in sanitized and safe condition.
* Excellent interpersonal skills; communicates with customers in friendly and positive manner.
* Complies with departmental procedures and policies

**Professional**

**Experience**  *University of Toronto & Pegasus Hospitality Group 2012-2014*

[www.pegasushospitality.ca](http://www.pegasushospitality.ca)

**Catering Chef**

*Arcadian Court,* [www.arcadiancourt.ca](http://www.arcadiancourt.ca) *2010-2012*

**Banquet Chef/Tournant Chef**

**Hudson’s Bay Canada**

*University Women’s Club,* [www.uwconbloor.com](http://www.uwconbloor.com) *2009-2011*

**Private Club Intern Chef**

* Work closely with the head chef assisting in planning and direct food preparation for regular guests and special functions, estimate food requirements, prepare and cook meals following specific food restrictions.

*Aramark Canada LTD,* [www.aramark.ca](http://www.aramark.ca) *2008*

**Breakfast Cook**

* Performed basic breakfast cookery using dairy product, eggs and other related food items. Cooked breakfast for the New College residents and prepared necessary ingredients for lunch service.

*Prime Restaurants,* [www.primerestaurants.com](http://www.primerestaurants.com) *2008*

**Sous-Chef**

* Prepared and cooked convenience food and products using various methods including grilling, frying, sautéing, and broiling. Assembled soup, sandwiches, pizza, salad, and dessert for the regular menu items during service. Assisted in food inventory and control.

*Delta Hotel,* [www.deltahotels.com](http://www.deltahotels.com) *2004-2007*

**Commis Cook**

* Responsible for organizing, preparing and cooking at various departments of the hotel including Banquet Kitchen, Garde-Manger, Pastry Department, Buffet/ A la Carte. Performed delegated tasks from sous-chef and station chefs. Prepared mise en place for the next day service whenever possible.

*YMCA,* [www.ymcagta.org](http://www.ymcagta.org) *2004*

**Cook for Meals on Wheels Program**

* Prepared and cooked nutritious meals for seniors in accordance with the prescribed recipe and portion control guide. Performed food preparation including stock, sauces, soup, meat cutting, and de-boning poultry/ fish under Red-Seal chef.

*Windsor Arms Hotel* , [www.windsorarmshotel.com](http://www.windsorarmshotel.com) *2003*

**Second Cook**

* Assisted the executive chef with preparing and cooking high-end meals including specialty items for the luxury hotel and restaurant guests. Reviewed daily kitchen plans and activities with the chef.

**Education &** *Liaison College***, Chef Training Culinary Arts Diploma Program,** *Toronto, ON*

**Qualifications** *Constellation College***, Red Seal Studies,** *Toronto, ON*

*CRFA***, The National Food and Safety Training Program** *HACCP* ***–* Food Safety System,** *Toronto, ON*

*Red Cross***,Emergency First Aid, CPR,** *Toronto, ON*

*WHMIS***Workplace Safety Training,** *Toronto, ON*

*The Escoffier Society of Toronto***, Member**