NICK SULLIVAN

8809 Furlong Drive Apt. 3

Louisville, KY 40242

(502)777-8895

nicksullivan10@hotmail.com

**OBJECTIVE**

My goal is to focus on service, quality, and creativity. I also seek to utilizes my skills and talents in a way that I will become a great asset to a company and provide a positive and beneficial workplace for others.

**EDUCATION**

**Sullivan University**  Louisville, KY

* Associate of Science in Culinary Arts 2001-2004
* Associate of Science in Hotel and Restaurant Management
* Associate of Science in Baking and Pastry Arts

**EXPERIENCE**

**610 Magnolia** Louisville, KY

One of Louisville’s Oldest Fine Dining Restaurants 2010-Present

*Chef de Cuisine/Creative Director*

* Prep for PM Service
* Purchasing/Inventory Control
* Manage all Stations
* Expedite Tickets in an Order-Fire System
* Ensure Quality of Product
* Purchasing/Inventory Control
* Menu Writing, both Savory and Pastry
* Monthly Inventory
* Balance and Coordinate Day to Day Operations

**Brix Wine Bar and Bistro** Louisville, KY

Upscale Casual Wine Bar 2009-2010

*Sous Chef*

* Manage all Stations and Other Employees
* Ensure Quality of Product
* Purchasing/Inventory Control
* Assist with the Development of the Dessert Menu
* Prep and Cook for Dinner Service
* Ensure Proper HACCP Procedures
* Monthly Inventory
* Balance and Coordinate Day to Day Operations

**Equus Restaurant** Louisville, KY

Established Fine Dining Restaurant 2009-2009

*Chef*

* Chef de Partie for all Stations
* Expedite Tickets in an Order-Fire System
* Ensure Quality of Product
* Purchasing/Inventory Control
* Assist with the Development of the Dessert Menu
* Monthly Inventory
* Balance and Coordinate Day to Day Operations
* Prep and Cook for Dinner Service
* Ensure Proper HACCP Procedures

**Alinea** Chicago, IL

Stagier August 2008

* Assistant to all Chefs de Partie
* Staff Meal
* Plating During Service

**Corbett’s an American Place** Louisville, KY

Fine Dining Restaurant, Top 20 Best New Restaurants 2008 by Esquire Magazine 2007- 2009

*Sous Chef, Pastry Chef*

* Manage all Stations, Eight Chefs and Two Dishwashers
* Chef de Partie for all Stations
* Expedite Tickets in an Order-Fire System
* Ensure Quality of Product
* Purchasing/Inventory Control
* Develop Dessert Menu
* Monthly Inventory
* Balance and Coordinate Day to Day Operations

**Captain’s Quarters** Louisville, KY

Voted Louisville’s Best Restaurants on the River 2007- 2007

*Chef de Partie*

* Set up Line for Lunch
* Prep for Lunch and PM service
* Create Lunch Specials
* Expedite, Sauté, Grill, Pizza Station, Pantry
* Ensure Proper HACCP Procedures
* Prep for Caterings and Parties

**610 Magnolia** Louisville, KY

One of Louisville’s Oldest Fine Dining Restaurants 2004-2006

*Sous Chef / Chef de Partie, Pastry Chef de Partie*

* Prep for PM Service
* Sauté
* Expedite
* Purchasing/Inventory Control
* Assist with the Development of the Dessert Menu

**ACCREDITATIONS / CERTIFICATIONS**

* James Beard Foundation: Invited by the foundation to cook at their house in New York
* American Culinary Federation: Certified Culinarian, Certified Pastry Culinarian, 2001-2009
* Certificate of Course Completion of Food and Beverage Cost Control:

National Restaurant Association

* Supervision in the Hospitality Industry: The Educational Institute of the

 American Hotel and Lodging Association Educational Institute

* ServSafe Certified: National Restaurant Association

**AWARDS**

* Second Place for the National Student Culinarian of the Year Competition:

 American Culinary Federation San Antonio, TX

* Regional Student Culinarian of the Year Award:

 American Culinary Federation Roanoke, VA

* Silver Medal: American Culinary Federation’s National

 Junior Hot Food Competition Orlando, FL

* Southeast Regional Champions: American Culinary

 Federation’s Junior Hot Food Competition Atlanta, GA

* Gold Medal: American Culinary Federation’s Junior

 Hot Food Competition Atlanta, GA

* Salute to Excellence Student Honor Delegate:

 National Restaurant Association Chicago, IL

* Silver Medal: American Culinary Federation’s Junior

 Hot Food Competition Charlotte, NC

**REFERENCES**

* Available Upon Request