Pablo Grossman

27 Bridlecrest Place SW
Calgary, AB T2Y 5J1

pablogrossman26@gmail.com

011-591-765-40498

To Whom It May Concern:

My name is Pablo Grossman, I am a Canadian citizen and I am interested to fill a position of 1st Cook or higher. I am a Red Seal chef and have been cooking for over 10 years, all in the city of Calgary. My last job in Canada was at The Westin Hotel, first as a Saucier, responsible for the production of soups and sauces and my last two years as a Chef de Partie, where I was in charge of in-room-dining during night time. I have worked in a hotel setting for about 4 years and can fully understand what it takes to handle large volumes of food, a demanding work load as well as communicating well with others. I possess food safety and health certificates as well as a basic training from the Red Cross on First Aid & CPR.

I am currently in Bolivia, South America, where I grew up but will be returning to Canada at the end of July. While being here, I was hired by Stannum Boutique Hotels, in order to help them create a menu and open their restaurant. While this experience was rewarding in many levels, I feel I need a bigger challenge. For this reason, I am applying for this position, because I feel I can provide you with hard work and determination.

I have a passion for food, I enjoy solitude and believe I have many of the skills required to work in a camp setting, where a positive attitude, multi-tasking, reliability and a team oriented mindset are an important asset.

Should you consider my application, please don’t hesitate to call me or contact me via email.

Thank you for your time,

Sincerely,

Pablo Grossman

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**OBJECTIVES**Looking for a serious and safe work environment
Interested in a fast paced, team work oriented kitchen

**PERSONAL SKILLS**

Positive Competent Creative Team-Leader Reliable Approachable Passionate Multi-Tasking Driven Goal Oriented Honest Attentive

**WORK HISTORY**

**March 8, 2013 International Year of Quinoa Competition**

 **La Paz-Bolivia**

\*Runner up out of six participating chefs who used Quinoa as a main ingredient in order to produce a total of 600 one bite size appetizers.

**October 2012-February 2013 Stannum Boutique Hotel**

 **Executive Chef**

**La Paz- Bolivia**

\*First job as an executive chef, were I was hired as a consultant in order to build and open the restaurant. My responsibilities included the set up of all kitchen equipment, the creation of the hotel’s restaurant menu as well as a separate menu for a coffee bar style lounge. My duties also included training kitchen personnel in all facets of food production, kitchen safety guidelines and overall hygiene.

**March 2009-April 2012    Westin Hotel
                    Saucier/ Chef de Partie
                    Calgary-AB**

\*Worked under supervision of Chef Sean Ellis, first as a Saucier, which involved making daily soups, stocks and sauces for the main restaurant as well as banquets. As a Saucier my duties also included assisting breakfast and lunch banquets and from those leftovers, the production of creative staff meals. After a year I was promoted to Chef de Partie, where I worked on the line in charge of room service and had 3 cooks under my supervision. I was also responsible for setting up a manager’s reception once a week which involved creating and executing a menu of hors d’oeuvres for 30 people. My duties also included the training of new staff and orientation regarding health and safety procedures as well as closing duties.

**March 2005-Jan. 2010     Infuse Catering
                    1st Cook**

 **Calgary-AB**
\**Chef Wade Sirois* initially hired me as a 1st cook to work in the kitchen prepping all sorts of one bite size appetizers. I also worked as an on-site chef supervising kitchen personnel and the overall execution of various types of events, such as weddings, buffets and plated sit down dinners.

**Jan. 2005-Nov. 2007     Sunterra Markets
                    Chef de Partie
                    Calgary-AB**
\*Apprenticed and worked along *Chef Uri Heilik*, first as a breakfast cook and later promoted to 1st cook, where I was in charge of breakfast and lunch service. I worked my way up to Chef de Partie, where I had 2 cooks under my supervision and my duties included managing the line as well as assisting the Sous Chef with the preparation of cold salads and ready to eat meals sold on display.

**October 2002-October 2003   Wrayton‘s Fresh Market/Le Bistro Beni
                    1st Cook/Apprentice
                    Calgary-AB**\*Apprenticed under the supervision of *Chef Michael Allemeier* and was responsible for maintaining the line stocked and ready for lunch as well as dinner service. I also worked at the meat and fish department assisting the fishmonger with daily preparations for the refrigerated display cases.

**EDUCATION & CERTIFICATES**

* ***July 2010 Alberta Food Sanitation and Hygiene Certificate***
* ***June 2010 First Aid and CPR (Red Cross)***
* ***June 2010 Safe Check AB Food Safety Certification***
* ***January, 2004 Journeyman Certificate (Red Seal)***
* ***April, 2000-2001 Southern Alberta Institute of Technology
                   Calgary-Alberta
                   Professional Cooking Diploma***
* ***June, 1999 American Cooperative High School
                  La Paz-Bolivia/South America***

**COMUNICATION SKILLS**
Supervised and trained new staff
Speak and write fluently in both English and Spanish
Computer literate (PC & Mac)
**REFERENCES**

**Chef Sean Ellis**: (416) 947-4929 **Chef Wade Sirois**: (403) 269-3902

**Chef Rosita Street**: (403) 257-7074   Cell: (403) 827-7074

**Chef Uri Heilik**: (403) 287-9255 **Chuck Somers** (Manager) (403) 266-3049

**Bernardo Nelkenbaum** (General Manager/Owner) 011 (591) 752-29998