|  |  |  |
| --- | --- | --- |
|  |  | Objective To obtain a position within a well established company that will allow me to build a career in my field, a company that appreciates hard workers and has a passion for delivering nothing but the best in hospitality. |
|  |  |  |
|  |  | ExperienceFirewater Grill Calgary, AB 403 473 5469– Sous Chef December 2009- Present  * Maintaining the chefs standards by ensuring only the best quality of food is served to our guests * Responsible for maintaining food safety standards * Hiring, interviewing, and scheduling of all kitchen staff * Opening and closing inventories * Maintaining low kitchen finances (no waste, etc.)  Hyatt Regency Calgary, AB 403 537 4431- Cook September 2009- January 2010  * Worked Garde Manger station, Sauté station, and Grill station * Responsible for preparing full course meals for Thompsons restaurant as well as room service * Maintained a clean work environment and practiced extensive food safety * Participated occasionally in banquets of up to 1000 guest functions  Rotana Café Calgary, AB 403 237 7242- Cook August 2009 - December 2009  * Worked lunch and dinner services * Worked under minimal supervision * Prepared full course Mediterranean food * Responsible for all prep work( Soups, sauces, meats)   **Ten Wine Bar Mississauga, ON 905 271 0016 – Saucier March 2009 – August 2009**   * Responsible for preparing and working saucier station for dinner services * Responsible for fabricating all meats and seafood * Worked in a fast pace, under pressure during high volume services * Closing kitchen duties at end of night   **Failte Irish Pub Mississauga, ON 905 276 2212 – Sous Chef August 2004 – March 2009**   * Maintaining high food standards * Hiring and training cooks * Ordering and maintaining products * Tracking inventories, reporting to the chef * Scheduling of kitchen staff * Maintain overall efficiency while expediting during lunch and dinner shifts. |
|  |  |  |
|  |  | EducationGeorge Brown College January 2009 Enrolled in Food and Beverage Management Peel Alternative South Mississauga September 2008 Obtained High school Diploma |
|  |  |  |
|  |  | Skils I am a hard worker and have a great passion for food. Over the years I have grown as a leader and learned many ways to approaching different situations, and resolving them in the most efficient way.  REFERENCES AVAILABLE UPON REQUEST |