Alexandra Mayberry

**Calle Playa Blanca #43**

**La Manzanilla, Jalisco, MX 48898**

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**Mission: Throughout my career I have been fortunate enough to have great exposure to global cuisine and work in challenging environments yet still provide healthy, local, flavorful options. In the future I hope to continue this ongoing education through my passion for culinary arts in any and all aspects of foodservice.**

**Education:** Johnson & Wales University, Providence, RI

 Bachelors Degree in Foodservice Management, 1994

 Associates Degree in Culinary Arts, 1992

 Culinary and Wine Certification Tours:

 Le Cordon Bleu, Paris, France November 1997

 Tuscany, Italy November 1998

 Burgundy, France April 1999

 Southern Italy and Malta March 2000

 Official National Certified BBQ Judge 2006

**Employment:** Café de Flores 11/07 – current

 Head Chef and Restaurant Manager

 La Manzanilla, Jalisco, Mexico

Manage the kitchen and Front of House of a successful restaurant in La Manzanilla, Mexico with a global cuisine menu. Supervise staff of nine and semi fluent in Spanish. Developed a local catering repertoire for the Mexican community and the International Foreigners. Assisted in increasing volume within the family run business through strategic operational decisions in regards to hours, menu planning and marketing. Instrumental in overcoming challenges of product acquirement and utilizing my creativity.

Private Chef summer 2011

Fulmer Ranch

Sandpoint, ID

Lived and worked in a private guest ranch preparing high end multi course meals with attention to local grown organic ingredients, farm raised meat, and vegan dietary needs. Served two meals a day for 4 – 12 people; family style lunch and 4 course dinners. Facilitated all areas of the job: shopping, preparation, serving and clean up.

Lavelle’s Bistro 5/08 – 9/08

Front of House Supervisor

Fairbanks, Alaska

Managed large staff of a successful 250+ seat restaurant in the busy summer season of Fairbanks, Alaska. Oversaw the day to day operations of the servers, bussers and bartenders; managed the flow of the dining room based on reservations and special on premise events. Accommodated special needs to guests and offered staff support when necessary. Utilized my chef skills to jump behind the line when needed to assist the kitchen staff. Hosted 3 Guest Chef events of major success due to reputation of past ownership of a local restaurant in Fairbanks. Squirrel Operating System.

Café Alex Wine Bar/The Happy Cooker Catering 5/98 – 2/07

 Owner/Executive Chef

 Fairbanks, AK

Developed a successful, unique restaurant that served lunch and dinner; also offered catering, on and off premise. Menus and wine lists changed seasonally dependent upon local ingredients available as well as ever changing trends. With my staff of 12, created training methods in forms of weekly meetings, monthly wine tasting and continuous participation as a member of the staff myself. Self taught QuickBooks user, excel for inventories, prep lists and menu writing programs. Acquired reputation throughout the community as the connoisseur of good taste, a culinary arts teacher, and as a participant in many local charity events.

Alaska Distributors 5/07 – 9/07

 Seasonal On Premise Sales

Fairbanks, AK

Was the local on premise sales representative for all dining establishments in the Fairbanks area. Consistently participated in wine, beer and specialty spirits training to keep up with the current trends and products. Hosted on premise wine dinners, wine tastings and staff training events. Entertained visiting wine representatives on a weekly basis. Successfully increased wine sales in that summer season of all on premise accounts. Seasonal position only.

 Further Employment History Available upon request.

 REFERENCES

 Marcia Grothe 509-643-4790

 Local Retiree & Hostess Extraordinaire

 La Manzanilla, Mexico

 Restaurant & Catering Client

 Shakann Walloe 907-388-0604

 On Premise Sales Manager Odom Corp.

 Fairbanks, AK

 Former Supervisor

 Frank Eagle 907-456-1669

 Owner Lavelle's Bistro 907-450-0555

 Employer

Roger Floershinger 907- 456-3474 Owner Yukon Title Company

 Fairbanks, AK

Catering Client

 Lisa Sundborg 907-474-0330

 Office Manager Alaska Petroleum 907-488-2575

 Fairbanks, AK

Restaurant & Catering Client