

# BRIAN NORRISH

York ONTARIO

416.209.7738

b\_norrish@hotmail.com

## SOUS CHEF AND EXPERIENCED TASTINGS COORDINATOR

A multi-talented Chef with general kitchen management and events experience. Able to successfully provide strategic menu choices, meal planning, and originality while coordinating various teams of cooks and wait staff throughout the duration of dinner rushes and events.

Demonstrated success in developing and implementing procedural and organizational initiatives. Experience making significant contributions to ordering systems in both mature and new businesses.

Providing guidance, innovative solutions and assistance in company organization and scheduling. Expert use of interpersonal, communications and team building skills to coordinate amongst various departments.

Industry experiences include continental fine dining, high end Italian cuisine in intimate settings, traditional Canadian dishes with contemporary flare, and large-scale events and banquets of various cultural backgrounds and ethnic pallets.

### KEY SKILLS

Experience in start-up ventures	Understands priorities and respects deadlines	Adherence to proper kitchen protocols
Strong ability to multi-task	Superior facilitation and interpersonal skills	Food Handlers Certification
Highly developed written and oral communication skills	Consistently recognized for innovative and intricate dishes	Proficient in staff management and organization

### PROFESSIONAL EXPERIENCE & ACHIEVEMENTS

#### **Casa Loma- Sous Chef**

-Bizbash: Best Wedding Venue in North America 2016-

**Sept 2016- Present**

Toronto, Ontario

Working as the sous chef of Castle Loma banquet team, organizing and leading the execution of events ranging from exclusive groups of 50 to upwards of 500 people. Responsible for continuously creating new menus for tastings. Specifically, for couples and combining different flavors and pallets. Consistently updating dishes and thinking in situations that require flexibility and creativity. Directs a team of 10-15 members during events. Attends management meetings and coordinating of events. Currently organizing schedules, ordering, prep lists, final staging and plating.

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## **Montgomery's Restaurant- Line cook/Prep cook**

**Aug 2016 - Sept 2016**

-Urban Eatery with Canadian Fare and locally sourced produce-

Toronto, Ontario

Assisted in the opening process of this environmentally responsible restaurant. Cooked for lunch services as well as prep for the dinner rush. Monitored and produced the vinegars, fermented vegetables, and pickles. Daily maintenance and watering of the restaurant rooftop garden

## **Oro Restaurant- Sous Chef**

**May 2010 – Aug 2016**

-Upscale Italian Restaurant featuring traditional dishes-

Toronto, Ontario

Assisted in menu development, costing, labor scheduling, and organizing special events such as local street festivals. Worked with the Executive chef to maintain a high level of customer satisfaction (consistently top 30 in Toronto on TripAdvisor) while keeping the food cost percentage under 25%

## **North 44- Line Cook**

**Feb 2006 – May 2010**

-Continental Restaurant with large catering department-

Toronto, Ontario

Hired directly from culinary school to work the garnish station. Moved steadily through almost every station to lead the saucier position. Catered events ranging from intimate parties of 10 to large scale corporate parties of over 1,600.

## **ACCREDITATION & EDUCATION**

### **Humber College**

Culinary Management Diploma

**June 2006**

Mississauga, Ontario

### **Food Handler Certificate**

City of Toronto

**June 2012**

Toronto, Ontario

References are available upon request.