**DOUGLAS W. COHEN**

**6607 Hearne Rd. Apt. 85 (513)233-7359 Home**

**Cincinnati, Ohio 45248**

**Email:** **cohendgls@aol.com**

**CAREEER OBJECTIVE**

**To secure a position with a dynamic organization at which my education, knowledge of the culinary arts, and previous management experience can be utilized to their full extent.**

**EDUCATION**

**Midwest Culinary Institute, Cincinnati, Ohio**

**Associates of Applied Business Administration**

**Culinary Arts Technology**

**June 2008- June 2010**

**Culinary Arts Certificate 2009**

 **Culinary Curriculum**

* **Cooking 1: Skills Development**
* **Cooking 2: Stocks, Sauces, Soups**
* **Baking For Restaurants 1**
* **Cooking 3: Meat, Fish, and Poultry**
* **Baking for Restaurants 2**
* **Cooking 4: Restaurant Cooking**
* **Cooking 6: Nutritional Cooking**
* **Cooking 5: Butchery and Fish Mongering**
* **Cooking 7: Garde Manger**
* **Cooking 8: International Cuisine**
* **Cooking 9: Cooking for Banquets**
* **Cooking 10: Advanced Restaurant Cooking**

**Sinclair Community College, Dayton, Ohio**

**1985-1987**

**Miami University, Oxford, Ohio**

**-continued 1982**

**CERTIFICATIONS**

**ServSafe Certification (current)**

**Manage First Nutritional Certification (current)**

**AWARDS AND MERITS**

**Dean’s List and Merit List**

**VOLUNTEER EXPERIENCE**

**Volunteered assisting various chefs at The Midwest Culinary Institute including the ACF competition, 2009 and “One Night Twelve Kitchens”, 2009 as a student lead.**

**PROFFESIONAL AFILIATIONS**

**ACF Greater Cincinnati Chapter**

**PROFFESIONAL EXPERIENCE**

**Brylan’s Café**

**Sous Chef**

**Developed lunch menu for the café, set up daily line, prepared soups from scratch daily and developed lunch specials. Responsible for daily inventories and purchase orderlies.**

**Bronte Bistro**

**Line cook and prep**

**Bronte Bistro; located in Cincinnati’s Rookwood commons, serving breakfast, lunch, and dinner from an eclectic menu as well as banquet and catering services.**

**The Green Dog Café**

**Pantry Chef and Prep**

 **Began my co-op experience at The Green Dog Café in Cincinnati Ohio in July 2009. Assisted Chef Mary Swortwood formally associated with The Brown Dog Café in the opening of The Green Dog Café with a menu specializing in the utilization of fresh and locally produced products.**

**Jersey Mike’s Sub Shop’s**

**-continued**

**Began working at a local franchised unit on a part-time basis and quickly was promoted to the position of unit manager and continued working for nearly ten years in various capacities with the company.**

**The Westin Hotel, Cincinnati, Ohio**

**Food and beverage server at Fifth Street Market**

**The Hyatt Regency, Cincinnati, Ohio**

**Food and beverage server Findlay’s Market and Champ’s Restaurant**

**Room Service Attendant**

**Banquet Server**