

resume 2013

Ronald Collie

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OBJECTIVE:

To work alongside others, sharing & furthering my knowledge in the culinary arts. I find that cooking is an ongoing learning process.

EMPLOYMENT:

HMS Host Chelsea's Kitchen Phoenix Sky Harbor, PHX. A.Z.-

Lead cook. August 2012-present

Paradise Valley Country Club P.V. A.Z.-

Banquets, prep and pasta stations. February 2012-July 2012

Dockside Cafe, Long Island, N.Y.-

Executive Chef, food management, purchasing, cost control, ala carte cooking of daily menu and specials, all soups and sauces , all catering on and off premises. 2010-2012

Bergen Point Country Club Long Island N.Y.-

Executive Chef, food management, purchasing, cost control, ala carte cooking of daily menu, and specials. Brunch, omelettes, and carving stations. Management of catering hall, including booking and payments of catered affairs such as weddings, sweet sixteen parties and golf outings. 2004-2010

Crowne Plaza Manhattan N.Y.C.-

Line cook, lunch and dinner for room service, sautee, grill, cold salads, appetizers and desserts.
2001-2004

EDUCATION:

Chef pre-employment George Brown College, Toronto Canada.