

Rockne Lambert
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CHEF

Specializing in Italian, French and Continental Fine-Dining Cuisine

Dynamic, Results-Oriented, and Team-Spirited

Objective

As a Professional Chef, I would accurately protect all food costs and inventory, ensure product is on hand and in accordance with all sanitation regulations and I would take great pride in preparing and presenting. Moreover, I would bring my passion and skill set that I have developed from my mentors and schooling to your kitchen's culture.

Areas of Expertise

- Trained by Chef Laurent Brazier, Chef Maurice Brazier, Eric Maquiling
- Training and development specialist
- Successful catering experience
- Maximizing kitchen productivity and staff performance

Professional Experience

Orange County, CA

2003 - Present

Private Chef/Event Coordinator

- On-site Private Chef by contract: Shopping, prep, on-site cooking, clean-up for intimate to large gatherings.
- Private cooking class's
- Plan menu, assure quality control, and minimize waste.

Festival of Arts, Laguna Beach, CA

2004 -2005

CHEF

- Supervised and managed catering events for Fundraising events
- Managed back house operations.

Smoking Rays BBQ, La Jolla, CA

2005 -Present

CHEF - FOOD PRODUCTION

Managed and oversaw production of high quality and high volume festival events for this independently owned catering company specializing in Barbeque and smoked meats, fish and Garlic

Education & Qualifications

Laguna Culinary Arts, Laguna Beach, California
Graduate: Certified Pro CHEF
ServSafe Certified

References & Supporting Documentation Furnished Upon Request