

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	<ul style="list-style-type: none">Trained by Chef Laurent Brazier, Chef Maurice Brazier, Eric MaquilingTraining and development specialistSuccessful catering experienceMaximizing kitchen productivity and staff performance	
Professional Experience	Orange County, CA	2003 - Present
	Private Chef/Event Coordinator <ul style="list-style-type: none">On-site Private Chef by contract: Shopping, prep, on-site cooking, clean-up for intimate to large gatherings.Private cooking class'sPlan menu, assure quality control, and minimize waste.	
	Festival of Arts, Laguna Beach, CA	2004 -2005
	CHEF <ul style="list-style-type: none">Supervised and managed catering events for Fundraising eventsManaged 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