

VIVIAN GUYE

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OBJECTIVE

To assist a restaurant in attracting and retaining a strong customer base by applying a passion for the culinary arts and a strong work ethic.

RESTAURANT EXPERIENCE

(Seasonal) Line/Prep Cook, Sun Valley Resort, Sun Valley, Idaho

Dec. 28 2013- present

- Handle the tasks of setting up and preparing workstation by oneself.
- Responsible for cooking meats by using proper grade and temperature.
- Responsible for egg cookery including poaching, frying, basting, and boiling.
- Support other hot line and pantry stations for prep and setup.
- Responsible for preparing made to order breakfast orders.
- Complete prep and recipes according to recipes and plate diagrams.
- Maintain correct weights and portioning sizes of breakfast items.
- Perform all frying and vegetable cookery.

(Seasonal) Assistant Cook, City and County of San Francisco, the Recreation and Park Department for Camp Mather

April 25, 2013 –September 2013

- Performed duties in the preparation and cooking of large quantities of a variety of foods that are served cafeteria style.
- Prepared ingredients for full course meals including entrees, side dishes, appetizers, soups, salads and desserts.
- Assigned work to and supervises 2-5 kitchen assistants under request of the Head Cook.
- Prepped and served breakfast, brunch, lunch and dinner menu items for work crew, and camp staff consisting of 50-100.
- Baked 600 cookies weekly.
- Prepared 150-300 bagged lunches daily.
- Assisted Head Chef during Strawberry Festival. Duties included food prep for breakfast, lunch, and dinner. Served meals for festival musicians and guests.
- Operated slicer daily for slicing deli meats and cheeses.
- Assisted with setting up 2 food serving lines during breakfast and lunch shifts for Recreation room.

Assistant Cook, NCL America: Vessel Name: Pride of America, Honolulu, Hawaii

December 2011 –April 2013

- Ensured proper sanitation and proper placing of kitchen equipment.
- Took safety measures, including ensuring proper ventilation, to prevent fire accidents during maximum heat in the kitchen.
- Maintained proper labeling and time management records of all PHF items.
- Ensured being in compliance with all safety regulations.
- Acted as Wok Cook, Grill Cook, and Crepe Cook for 3 separate buffet stations.
- Prepped fresh crepe batter and fillings from scratch daily for Aloha Café's Crepe Station.
- Cooked a variety of curries, meats, and stir-fries for Aloha Café's Curry station.
- Continually replenished and refreshed buffet items for Aloha Café and Key West Grill during both 4.5 hour lunch and dinner shifts.
- Conducted Daily time management record keeping of rotationally hazardous foods being set out for lunch and dinner service.
- Assisted in Crew Member Weekly Fire Drills and Passenger (PAX) Evacuation Drills
- Completed Set-Up and Breakdown of assigned Buffet Stations

On Call Kitchen Assistant/Prep Cook, Purple Tie by Ridgewells, Bethesda, Maryland

Jan. 2010–Dec. 2011

- Coordinate all food orders between stations and food servers.
- Assist in directing and correcting the presentation and portioning of food for all banquet functions.
- Prepare and display buffet food items according to the hotel standards.
- Proficiency in the following cooking techniques: charbroiling, poaching, deep-frying, sauté, braising, roasting and par-cooking.
- Maintain clean and sanitary environment with knowledge of proper food handling, storage, and sanitation.
- Prepare food for Banquets, as required, following specifications on Banquet Event Orders.
- Prepare all foods following hotel standard recipes. Preparation of specials will be under the direction of the Chef or Executive Sous Chef.
- Breakdown buffets and plated meals, storing food and equipment properly at the end of each meal period.
- Work banquet food stations as scheduled by the Chef or Executive Sous chef.

- Baked 120 yeast-raised donuts daily for lunch and dinner shifts.
- Prepared 300 slider buns for "buy-outs".
- Scaled and baked 50 1.2 oz. slider buns and 25 4.9 oz sandwich buns daily.
- Prepped cake, ice cream, sorbet, and cookie batters daily for dinner shifts and for next business day.
- Baked 60-80 Bibingka (Filipino) muffins daily for lunch and dinner shifts.
- Prepped and baked off 3-5 quart batters of Cheesecake, Chocolate Tortes, Pound Cake, Crème Brûlée, Bibingka, Carrot Cake, Chocolate Tuiles, Ginger Cookie, Chocolate Pudding to accompany Cinnamon-Sugar Donuts, Caramel, and Soy Caramel.
- Spun Ice Cream and Sorbet Bases for lunch and dinner shifts weekly.
- Prepared extra sponges and 210 yeast-raised donuts for the weekend shifts.
- Prepared Pineapple-Coconut coulis to accompany the Carrot Cake dessert for the Line Cooks.
- Prepared Blueberry Compote for the Cheesecake dessert for the Line.
- Prepared flavored Chantilly creams for the Dessert Line.
- Checked inventory and product quality in freezer, walk-in, and dessert line for all pastry products

Pastry Assistant/Intern, Lyon Hall, Arlington, Virginia

1/2010-3/2010

- Prepared an extensive assortment of desserts, rotating on a daily basis, including cakes, pies, cookies, cobblers, special-order desserts.
- Mixed cookie dough and cake batters.

Food Service Associate, Dean & DeLuca, Washington, D.C

2007-2008

- Arranged prepared meals for catering services.
- Completed orders for specialty food products.
- Assisted in Charcuterie Department, Fine Cheeses, and Cakes & Pastries

EDUCATION AND TRAINING

December 2011- Hold STCW Certification, fire and first aid training

Achieved U.S Coast Guard Approved Certification through Paul Hall Maritime Center, Piney Point, Maryland

- Basic Fire Fighting (SHLSOS-54), Basic Safety-Elementary First Aid Course (SHLSOS-199), Basic Safety- Personal Safety and Social Responsibilities Course (SHLSOS-359), Crowd Management Course (SHLSOS-142), and Basic Safety- Personal Survival Techniques Course (SHLSOS-363)

2000-2003 The Art Institute of Washington Rosslyn, Virginia

2009-2010 Lincoln College of Culinary Arts Columbia, Maryland

Food-Service Related Training: Completed 1 year Culinary Arts Certificate Program

Training included: Intro. & Advance Culinary Fundamentals, Garde Manger, International Breads & Baked Goods, Global Cuisine, Hospitality Management.

Kitchen Volunteering: DC Central Kitchen

Performing vegetable prepping and minor cooking assistance

Certificate of Completion: Merchant Mariner credentials, TWIC card, 2011

Serve-Safe, 2009

Honors & Awards: The Benkhe Nursery: Pumpkin Pie Contest, October 2012
First Place

Darnall's Chance Musuem: Gingerbread House Contest, December 2012
Third Place