

Thomas DeBlois

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Home Address

4759 Concord Dr.

Fair Oaks, CA 95628-5926

Objective

To find a challenging position that utilizes my culinary experience

Education

1989-1992 Regional Cooking of Campania—Posillipo, Naples, Italy

1996, Professional Chef Certification—graduated 1st in class, L'Academie De Cuisine, Bethesda, Maryland

2000-2001, HAACP Training, Washington D.C.

2007, *H.E.B. School of Retail Management* training, Houston, TX

2014, ServeSafe Certification, California

Awards

Capital Cuisine Magazine— One of DC's Top 50 Chefs, 2001.

Work Experience

2010-2014, Chef

Aramark, Houston, TX

Responsible for prepping and cooking in the Houston Texans Café and other party functions as needed (Rodeo, NCAA Basketball Tournament, Offshore Technology Conference).

2011-2014, Banquet Chef

Northwest Forest Conference Center, Houston, TX

Responsible for prepping, cooking, and serving buffet or plated weddings, corporate dinners, and parties.

2005-2008, Seafood Manager

H.E.B. Grocery Chain, Houston, TX

Managed departmental financials, ordering, personnel, and sales for seafood department in grocery store.

2002-2005, Personal Chef

EAT INChef, Washington D.C., Houston, TX, Fresno, CA

Provided meal planning, preparation, and packaging for individual families. Cater dinners and parties.

Featured in *Washingtonian Magazine*, *Fresno Bee* Newspaper and *Cooking With Lindsay Local* Television Show.

2001-2004, Executive Chef

Fast Eddie's Billiards, Fairfax, VA

Responsible for all kitchen operations. Managed food preparation, food costs, personnel, menu, banquet, day-to-day and long range kitchen planning, health regulations, and ordering.

Work Experience (Continued)

1997-2001, Chef Partner/Executive Chef

Capital Restaurant Concepts, Washington D.C.

Old Glory Restaurant, Georgetown, Washington D.C.

J. Paul's Restaurant, Georgetown, Washington D.C.

Responsible for strategic planning, daily operations, menu planning, personnel management and budgetary management for \$3.7M in annual sales. Featured in *Capitol Chef's Magazine* and *Cooking With Lindsay* Local Television Show.

1992-1997, Executive Chef

C.J Nickel's Restaurant, Springfield, Virginia

Responsible for day to day operations and long term planning for an upscale casual family dining restaurant.

References

Jared Hunter, Executive Chef, Aramark, 713-882-1063

Mark Cornish, Executive Chef, Aramark, 832-793-3548

James Naleayama, Executive Chef, Northwest Forest Conference Center, 832-868-7058

Roberta Anding, Team Dietician, Houston Texans, randing@houstonTexans.com

Doug West, Director of Football Operations, Houston Texans, dwest@houstonTexans.com

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