

p.huffman3@my.la.chefs.edu

CURRICULUM VITAE

COOK/BAKER

Le Cordon Bleu College of Culinary Arts, Los Angeles (LCB)
Diploma in Culinary Arts, 2011.

Diploma in Culinary Arts, 2011.

University of California; Santa Barbara (UCSB)
B.A. Summa cum laude, 2006

B.A. Summa cum laude, 2008 (Double Major)
Portuguese, Department of

Portuguese, Departmental honors

Latin American and Iberian Studies, Departmental honors

ServSafe – National Restaurant Association Certificate expires in 2016

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2011 Le Cordon Bleu Highest Academic Achievement
2007 UCSB Outstanding Graduate

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2007 UCSB Outstanding Graduate

2007 UCSB Outstanding Scholastic Achievement
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Party Staff

-Chef for catering and special events

Culinary Staffing

-Chef for catering and special events

Normandie Bakery

-Pâtissier: large scale production of croissants, cakes and icing, mousses, fruit tarts, pies, meringues.

Kate Mantilini Bev Hills

- Banquet Chef: sweet and savory dishes

UCLA Bakery

- Pâtissier: large scale production of cakes, pastries, mousses and cookies.
- Entremetier, Garde Manger, Rotisseur, Poissonnier, etc.

The Farmer's Kitchen

-Entremetier, Garde Manger, Rotisseur, Boulanger, Boucher, Saucier
Communard.

Basic principles and ingredients of bakeshop production, yeast products, quick breads, cakes and icing, cookies, pies and pastries, creams, custards and sauces. Croissants. Fabrication of a variety of proteins and cooking techniques specific to each protein. Proper use of a variety of cooking techniques to make a single plate. Preparation of stocks and primary sauces, soups, vegetables and salads. Time management and organization skills to review daily production needs and plan daily work schedule.

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2000- Present Freelance Translation and Interpretation:

English-Portuguese/Portuguese-English

Spanish-Portuguese/ Portuguese-Spanish

2005-2006 UCSB Spanish and Portuguese, Research Assistant II

English: Fluent

Fluent

Portuguese: Fluent

Fluent

Spanish: Advanced Reading, Writing and Speaking
Italian: Basic Reading, Writing and Speaking

Italian: Advanced Reading, Writing and Speaking
Basic Reading, Writing and Speaking