

OSCAR ABUCHAIBE

305 5604108

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Education

Le Cordon Bleu College of Culinary Arts - MIAMI 4/2013 – 1/2012

Diploma in the Culinary Arts

.Begin January, 2012 / Graduated with honors April, 2013

Universidad del Norte 12/06 - 1/01

.Bachelor degree of international affairs

(Certifications: Servsafe certified (2/2012 – 2/2017

:Areas of Study

- Basic French culinary techniques (mother sauces, different French cuts, meats, e
t
c
.)
- Human Resources Management
- Restaurant Service
- Hospitality Operations & Management
- Catering and Buffet skills.
- Human Resources Management
- Restaurant Service
- Le Cordon Bleu Cuisine I, II & III
- Contemporary Trends & Issues

Work history:

Sugarcane Raw bar and grill 7/14 - 02/14

Chef angel 7863690353

Sauté

.Saute head lead

.Plancha (griddle) and fry

.Casual fine dinning

(Town kitchen and bar (sobe 04/14 - 6/13

Chef Erick 3057960066

Sauté

.Food production

.Food preparation

.Fine and casual dining

Carrabas Italian Grill / Outback 01/14 - 2/13

Gilberto Marchante 9543454600

Linecook

- Station 1-2-3 (sauted station and pasta production)
- Grill.
- Food preparation when is required.

Delaware North Companies / Food network ft. airport 6/13 – 9/12

Diane Ayers 9542700503

Kitchen Supervisor/ Manager

- Customer service
- Food production.
- Griddle, fry, assemble skills.
- Serve safe certificate

- Preparation when it was required.
- Open and closing the Restaurant.

Delaware north company/ Food network Ft. Airpor 9/12 – 1/12

David Montelione 9542437617

Linecook

- Customer service
- Food production.
- Griddle, fry, assemble skills.
- Serve safe certificate.

Pei Wei 8/12 - 1/12

Christian (manager) 9543087330

Line Cook

- Customer service.
- Responsible of cooking and preparation of the food.
- Clean and maintenance my station.
- ServSafe skills.
- Part time

(Tierra del fuego (Colombia 02/07 – 10/05

Jose Acosta (co-owner) 0115753008018526

Head chef/ co-owner

- Ordering and receiving the food and the other products.
- Managing staff and interviewing new employees.
- Sauté and grill food orders.
- FOH and BOH.
- Preparation when it was required.