

**OSCAR ABUCHAIBE**

**305 5604108**

**chaibe81@gmail.com**

**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,
- 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

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**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.