

Tracy Nazaroff

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PROFESSIONAL OBJECTIVE

STATE YOUR SHORT TERM GOALS AS A CULINARY OR PASTRY PROFESSIONAL.
Entry-level position utilizing education and training in Culinary Arts

EDUCATION

Le Cordon Bleu College of Culinary Arts

Graduation: March, 2015

Associate of Applied Science Degree: Culinary Arts

GPA: 3.9

SKILLS

- Familiar with the knife cuts--brunoise, Julien, batonnet, macedoine, and tourne. Familiar with mother sauces and some classical derivative sauces.
- Comfortable with Microsoft Office 2010: Word, experience with Excel and PowerPoint.
- Highly organized; able to multi-task and accomplish multiple objectives.
- Effective as member of a team.
- Professional demeanor and attentive to detail.
- Demonstrated ability to increase store profitability through both suggestive sales technique and exceptional product knowledge.
- Preparing dressings/sauces--vinaigrette, caesar, mayo, hollandaise, beurre blanc, burr menuire, more.
- Assisting different Chefs in kitchen logistics, plating, and clean-up, on campus and events in community.
- Serving in fast-paced, high energy environment over 30 years, 5 of which bar-tending; several years in 4 star restaurants and banquets.
- Prepared: Sandwiches, salads, desserts, also protein health shakes for health-food bar, over 1 year.
- In class cooking using all techniques, meats, pasta, sides, sauces, and plating.
- Chicken, fish, and rabbit fabrication.
- Familiar with costing techniques with 20% food cost, menu design.
- Sanitation/professional food handler certificate

EMPLOYMENT HISTORY

Sandwich, salad, and health-shake maker at health-food bar.

06/1977- 1979

Natureway Healthfood Store
Downey, CA

- Opened (set-up) and closed health-food bar, cleaned, restocked, wrapped and put away food in fridge.
- Cashiered/Served food and prepared healthy shakes and juices.
- Prepared sandwiches and salads for 12 seat bar, entree size salads and sandwiches with alfalfa sprouts on Orowheat bread. I closed bank, cleaned-up, and assisted prep-cook, whatever needed to be done.

Dining room Server

Lawry's Seasoning Salt
The Five Crowns
Corona Del Mar, CA

01/1985-06/1987

- Full knowledge of menu and nightly additions and wines by the glass.

- Took and served order to guests, cashiered, suggestive sales.
- Polish glasses and silver and sidework--clean, restock, wrap lemons.

Culinary assistant

2014 1 night only

Emmy Awards After Party and Dinner

The Patina Group

Emmy Awards LA Convention Ctr.

Patina Group hires on-call **culinary** events in community. Los Angeles. Jeanette.

- I assisted Patina Chefs and their assistants in plating one of the largest dinner parties in the county--over 3000 guests.

Chef's Culinary Assistant

08/2013-Present

Iron Toque Club Le Cordon Bleu

My Volunteer Events****

On Campus and Community Event

I assisted Chefs and participants in plating, serving, cleaning, and whatever needed at the following:

- **Long Table Event**-Over 200 Pasadena locals dine and taste a dish of local Pasadena chefs.
- **LA Loves Alex's Lemonade**-An event raising over \$500,000 for children with cancer. The fund raiser is a taste of celebrity American chefs, with wines, and entertainment. **Taste of Korea**-A Korean cooking competition for Le Cordon Bleu students, \$2000 prize toward tuition, sponsored by Korean Cultural Center Los Angeles.
- **The Breeder's Cup Horse Race and Taste of LA**-Assisted plating with a restaurant called Huarachas.
- **The Hall of Fame Event at Technique Restaurant**-Served VIP's from Germany who sponsored scholarship event. We served 8 courses by top chefs around world, with 4 tastes of premium wines with each course-I served VIP's both nights the fine food, wines, and bused tables at event.
- **American Culinary Associate**-Assisted Chefs attempting to get their Executive Chef certification, whatever they needed within regulation.
- **In-Service**-Our Le Cordon Bleu Chefs and Staff teamed up to prepared foods for a social on campus competion.
- **Cochon 555**-5 local celebrity chefs, 5 assorted breeds of heritage pigs, and 5 wines-cooking competition, chef wines trip to Spain to wine country, then chef competes against other state's winners. I worked with Chef Christain Page and his team.
- Assisted Le Cordon Bleu Chef Reyes--Master Chef cooking classes for home cooks.

CERTIFICATIONS

NEHA(National Environmental Health Association)

Exp: August 2018

Name of the CertificationFood Safety Training--PROFESSION FOOD MANAGER

