Michael Snow
3614 Ballina Canyon Rd *4955 Conway Terrace*
Encino, CA 91436 *Fremont, CA 94555*
845-406-8386
msnow5566@gmail.com

Education:

Johnson and Wales University, Norfolk, VA
A.A.S. in Culinary Arts May 19, 2001

Board of Cooperative Education Services
West Nyack, NY Certificate in Culinary Arts 1998

Skills:

- Food ordering and inventory control, menu costing/planning in excess of $11m food revenue budget
- Reading and understanding Profit and Loss Statements to maintain food and labor costs, proficient with Microsoft Word and Excel, Financial Management Courses
- Scheduling, managing, and executing payroll for staff of 24
- Daily/Seasonal menu development utilizing Farmer's Report, and Client's needs/special requests
- Utilizing and training high industry standards of safety, sanitation, as well as organizational skills
- Hiring cooks of all levels and completing Performance Reviews
- Teaching fundamentals and advanced cooking techniques to culinary interns as well as line/prep cooks
- ServSafe Certified Multiple Law room Classes and Leadership Courses

Experience:

Tarrytown House Estate on the Hudson, Jan 13 –Feb 15
Executive Sous Chef/Interim Executive Chef
Overseeing several food outlets and multiple venues of this 212 room hotel, multiple menu development including multi course wine pairing dinners and costing in conjunction with season/market fluctuations, LOTQ Award twice, training and developing staff of all skill levels inc Executive Chef as well as Sous Chef, maintained food cost of 26.1% to budget of 26.1%

2 Spear St, Aug 12-Dec 12
Head Chef
Managing Restaurant, Creating Revenue and Menu Tracking Sales Spreadsheets, Seasonal Menu Development

Tarrytown House Estate on the Hudson, June 08-July 12
Sous Chef
Operating and creating SOP's of the hotel restaurant Cellar 49/ concepting and executing exclusive 4/7 course Wine Vault dinners of the restaurant, expediting several parties simultaneously in banquet kitchen, seasonal and daily menu rotation development, assisted with payroll and scheduling

Ardsley Country Club, Ardsley, NY Feb 07-May 08
Sous Chef
Weekly/Seasonal menu development, overseeing and teaching culinary interns all facets of kitchen from ala carte to banquets; Inventory and quality control, ordering, and scheduling

Inn Credible Caterer's (ICC) July 2003- Feb 2007 (multiple locations)

- *ICC at Clubhouse at Patriot Hills Mar 04-Feb 07*
  Sous Chef
  Overseeing kitchen staff, execute weddings/functions up to 350 ppl, maintaining inventory and occasional food ordering

- *ICC at Chalet at Spook Rock, Suffern, NY March 04-Dec 04*
  Banquet Chef
  Catering Banquets up to 140 ppl, food ordering/inventory, costing out menu ideas

- *ICC at Bear Mountain Inn July 03-March 04*
  Banquet Cook for weddings/functions, large volume cooking up to 500 ppl

Gardens on Catlin Creek, Slate Hill, NY Jan 03-July 03
Sous Chef
Overlooking Kitchen Staff, keeping inventory, Catering weddings/functions up to 200ppl

Nevele Grande Hotel, Ellenville, NY Jan 02-Dec 02
Banquet cook in main kitchen and line cook in café

Equus Castle at Tarrytown, Tarrytown, NY June 01-Jan 02
Poolside Grill Cook during day hours, garde manger during dinner service

Professional References

Michael Snow
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Encino, CA 91436
845-406-8386

Richard Porteus
Food and Bev/Operations Director
Tarrytown House Estate
917-834-1415

Lourdes Harkins, PHR
Area Director of Human Resources
Tarrytown House Estate
914-591-3121

Joe Santore
Vice President and General Manager
Tarrytown House Estate
914-591-3125

Chris Hettinger
Executive Chef
Tarrytown House Estate
914-400-8090

Angelo Rubino
2 Spear St
Owner/General Manager
845-729-8324

Brian Wieler
Executive Chef
Ardsley Country Club/Tarrytown House Estate
917-359-8145

Kathy Paras
Executive Chef at Bear Mountain
Inn Credible Caterer's
845-893-8649

Robert Disalvo
Executive Chef at Patriot Hills Golf Club
Inn Credible Caterer's
845-659-2228