

Carvis Clausell
ClausellCatering@gmail.com

1201 Redford St. Apt# 2117A ■ Houston, Texas 77304 ■ (708) 527-2218

Dear Recruiter:

My Culinary and Kitchen Management skills are surpassed only by my enthusiasm to effectively meet the challenges before me. I am seeking new and stimulating opportunities within a restaurant that offers opportunity for advancement. Having heard much about the fine cuisine at your establishment, it is my belief that a restaurant such as yours that prides itself on empowering its staff and satisfying its patrons would be ideal. The enclosed resume reflects a dynamic achiever, eager to put knowledge and expertise to work in a fast-paced environment where performance affects the bottom line.

As you will discover, I am a highly capable individual with years of experience. I have worked in various culinary positions such as lead, line and prep-cook. I have trained new employees and am an expert in portion control and FIFO. With each of my restaurant experiences I have quickly trained and advanced through the ranks. A professional style that incorporates motivation through positive feedback as well as straightforwardness and open communication that build trust and fairness precedes me. Additionally, the following personal characteristics would benefit any employer:

- Strong belief in company loyalty and professional integrity support a superior work ethic.
- Logical thinking and ability to determine overall picture aid in making decisions and solving problems.
- A strong leadership model and positive attitude motivate others to higher levels of performance.
- Ability to effectively delegate and monitor employees and tasks while simultaneously increasing efficiency.
- Follow-up and follow-through ensure positive outcomes.
- Readiness to accept change and embrace new ideas illustrates flexibility.
- Friendly, personable, yet professional demeanor enhances peer, employee, and customer relations.

Sincerely,

Carvis Clausell

Enclosure: Résumé'

CARVIS CLAUSELL

1201 Redford St, Apt# 2117A – Houston, Texas 77034
708.527.2218 – ClausellCatering@gmail.com

CULINARY ARTS SPECIALIST

Experience includes diverse skills in planning, organizing and preparation of culinary entrée's. Training entry level grill teams and servicing kitchen staff. Establishing goals and motivating staff to attain goals, with a heavy focus on customer service of restaurant patrons and inter-company clients.

AREAS OF EXPERTISE

Cost Containment and Reduction	Creative Menu Development	New Process Introduction
Purchasing and Inventory Control	Customer Relationship Management	Special Event Planning
Specialty Cuisine and Presentation	Food and Kitchen Safety	Management of 25 plus employees

EXPERIENCE

STROGER HOSPITAL - Chicago, Illinois **Executive Chef, July, 2014 - Present**

- ❖ Monitored and coordinated food preparation, packaging and distribution to assure maximum quality offered for food service given to patients in the hospital.
- ❖ Trained hospital kitchen staff in production and presentation of cold and hot food.
- ❖ Assisted in creating and upholding regular recipes for patients in the hospital and cafeteria menu.
- ❖ Interacted and discussed with Director on food presentation and plating for high-end catering events.

A & S SOUTHERN KITCHEN - Country Club Hills, Illinois **Owner/Executive Chef, May, 2013 -August, 2014**

- ❖ Interviewed, hired and oversaw training of serving crew.
- ❖ Supervised and mentored staff responsible for short orders.
- ❖ Inspected deliveries for freshness and monitored proper storage per local food handling codes.
- ❖ Interacted frequently with guests to enhance their meal experience.

EMMA'S EATS CATERING - Michigan City, Indiana **Head Chef, July, 2012 – July, 2013**

- ❖ Oversaw culinary efforts involving preparation of various food items for catering company.
- ❖ Managed all kitchen and food operations in preparation of entrees, specialty dishes, and desserts.
- ❖ Created menu items and plate presentations.
- ❖ Played a key role in purchasing, menu development, and wine selections.
- ❖ Through knowledge of over 75 – 100 entrees.
- ❖ Promoted to Lead Trainer within six months of service. Responsible for training, acclimating and exposing all entry level line cooks while assuring that the restaurants reputation for excellent service was maintained.

RYAN'S BUFFET, Michigan City, Indiana **Cook/Butcher, July, 2012 – July, 2013**

- ❖ Provided high-level of support to Head Chef, Sous Chef, and Kitchen Manager with kitchen operations.
- ❖ Responsible for expeditiously preparing buffet menu items.

- ❖ Mastered restaurant specific entrée assembly in coordination of Ryan's Standard Operating Procedures.
- ❖ Receive, inspect and store meat upon delivery to ensure meat quality.
- ❖ Restock items as required throughout shift.

TEXAS CORRAL, Michigan City, Indiana
Grill Master, May, 2011 – July, 2013

- ❖ Began my tenure in the customer service window and moved up within the restaurant swiftly.
- ❖ Maintained daily cleaning of work stations prior to and after daily operations.
- ❖ Mastered restaurant specific grill and food preparation stations.
- ❖ Successfully moved into the Par 4 Grill Station within 18 months.
- ❖ Responsible for training, acclimating and exposing all Managers in training within the kitchen always maintaining the restaurants high standards for customer service and satisfaction.

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<p>RESTAURANTS AND POSITIONS FULFILLED - JUNE, 2003 THROUGH FEBRUARY, 2011</p>

O'CHARLEY'S – APPLEBEE'S – P.F. CHANG'S – LONG HORN STEAK HOUSE – SMOKEY BONES, Atlanta, Georgia
Master Cook

- ❖ Began my tenure within kitchen preparation station and moved up within the restaurant swiftly.
- ❖ Maintained daily cleaning of work stations prior to and after daily operations.
- ❖ Mastered Fry Station, Flat Grill and Char Grill.
- ❖ Easily transitioned into the Line Coordinator position where I successfully organized and assembled all incoming appetizer and entrée orders for patrons. This position required excellent attention to detail, efficiency of time management and the ability to work well under pressure.
- ❖ Successfully mastered and performed all kitchen positions.
- ❖ Responsible for training, acclimating and exposing all entry level Line Cooks while assuring that the restaurants reputation for excellent service was maintained

Over 25 years of combined experience.

<p>EDUCATION AND CERTIFICATION</p>

- ❖ Culinary Arts Degree (2006) - LeCordon Bleu College of Culinary Arts – Tucker, Georgia.
- ❖ High School Diploma (1990) – Harlan Community Academy – Chicago, Illinois.