

KEVIN L. COLEMAN

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OBJECTIVE To become an integral team player with Stockhill and the idea of joining the team from the ground up excites me as I utilize my culinary talents and am able to grow my skill level

BLUE HILLS COUNTRY CLUB

JUNE 2015 – PRESENT

- Inventory Lead Specialist
 - Display extraordinary organizational skills when I consolidate the cold storage unit
 - Exhibit exceptional attention to detail in placing food orders
- Culinary Preparation Expert
 - Mise en Place recipes and ingredients for exceptional preparation of proteins, house made vinaigrettes, varieties of lettuce and featured deserts
 - Ensure pantry, grill and hot line divisions of the kitchen are fully stocked and prepared for each day
- Banquet Coordinator
 - Demonstrate unique timeliness when managing lavish feasts
 - Reveal stunningly beautiful cuisine with garnishes intact
 - Expose authentic ideas when delivering delectable entrées

JACK STACK FIORELLA'S

AUGUST 2014 – JUNE 2015

- Culinary Preparation Expert
 - Present adaptability when working in a fast paced environment
 - Mise en Place recipes and ingredients for exceptional preparation of proteins, soups, vegetables and appetizers
- Regulations Moderator
 - Ensure FDA regulations are met or exceeded with sanitation, temperature requirements and cross contamination within poultry and fish
 - Assist others in the kitchen with plate preparation and presentation

EDUCATION

- Vatterott College
 - LeCole Culinaire
 - Associates Degree within Culinary Arts
- Westport High school

June 2013 – October 2014

Graduate of 2007