

## Thomas D. Bailey

### Objective

Passionate Culinary Artist with 20+ years striving and thriving in variety of settings in New Orleans and California. Specialize in preparing and sharing Creole/Cajun cuisine. Apt to contribute and learn from team of committed culinary artists in various culinary environments. Consistently ensure high standards of food, hygiene, health and safety. Welcome new challenges, change and environments, willingness to teach and train others.

### Ability Summary

Proficiency in BOH and FOH restaurant etiquettes and gastronomy. Trained in food safety and sanitation practices. Familiar with basic restaurant equipment, knife skills and basic cooking principles. Worked Mardi-Gras, Banquets and had catered special Events.

### Employment History

#### Chef de Cuisine/ Owner

09/2013 - 03/2017

Gumbolaya Cuisine

2626 Felicity St., New Orleans, LA

Supervised and worked an outdoor Pop-up Restaurant. Duties:

- Cook all foods and transfer all foods to the set location.
- Supervised staff to serve and cook,
- Opening and closing, purchasing, inventory, bank drops,

#### Hot Line Cook

04/2013 - 08/2013

Yankee Pier Restaurant

Terminal 3 S McDonnell Rd, San Francisco, CA

- Worked the hot line, fry station, saute', grill station. ,
- Mis en place', prep, and restored the line,

#### Prep Cook

02/2013 - 07/2013

Epic Roasthouse

369 Embarcadero, San Francisco, CA

- Prep meats by marination, seasoned poultry, seafood, and beef.
- Made stocks, specialty dressings, seasonings and herbs seasonings.
- Prep all food products and ingredients for the hotline saute', grill, fry, clay oven and garde'manger cooks.
- Cut, dice, chop and julienne all veggie; shuck corn, peas; cut 25lb blocks of whole butter to 1lb portions, etc. ,

#### Demi Chef de Partie

05/2012 - 12/2012

Hotel Intercontinental

444 St Charles Ave, New Orleans, LA

- Made menu and cooked the Employee Meal for lunch of the day.
- Garde Manger and hot cook for the Hotel restaurant, both cold and hot.
- Completed and assisted in all schedule banquet event, breakfast lunch and dinner.
- Prepared and baked all pastrie, pies, muffins crossaints, crones, cakes, specialties and cupcakes for Hotel Bakery.
- Participated inventory and receiving of products for five auxillary of the hotel culinary department

#### Chef

05/2011 - 04/2012

Pipkins BBQ Pit

1624 Fairgrounds Dr., Vallejo, CA

- Operated and manage of a start up BBQ restaurant,
- Opening and closing, inventory, delivery and receiving.
- Made entrées from an southern style menu for a soul food cuisine restaurant.
- Prep and cook all menu products; prepare all meats for clay oven and grilling.
- Interchange and build a professional friendly relationship with all customers.

#### Cook

08/2010 - 04/2011

Adecco

2001 Gateway Pl ste 255, San Jose, CA

- Assignment was to work via Adecco for Apple Corporation.
- Worked lunch as grill cook; grilling all meats, seafood, veggies and fruits.
- Worked and assisted hotline cooking basic menus receipes for a volumne of 15,000 ppl.
- Participated laboriousl station at the ethnicities stations, serving the campus population.
- Help assist the chef and co-employees in prep and clean-up.

**Education and Training**

<b>Completion Date</b>	<b>Issuing Institution</b>	<b>Location</b>	<b>Qualification</b>	<b>Course of Study</b>
05/2012	Scalfani Cooking School	LA	Vocational School Certificate	Culinary Arts
08/2010	California Culinary Academy	CA	Vocational School Certificate	Culinary Arts