

DeQuann Piner

Email: dequann.piner@my.atlanta.chefs.edu

Summary: Le Cordon Bleu Atlanta graduate currently traveling back and forth between Colorado & Wyoming in a 2-year Sous Chef program for Vail Resorts.

Experience.

11/2012 - 2/2013: **Brick Oven Pizza Company:** Opelika, AL:

Dish Washer: I was a dish washer and cleaner; I cleaned pots, pans, plates, cups, floors, countertops, and sinks.

11/14/14 – 12/2016: **Dunkin Donuts/ Baskin Robbins:** Tucker, GA: **Crew Member:** I greet customers, make drinks, sandwiches, scoop ice cream, work the cash register, as well as daily duties such as sweep, mop, sanitize and stock daily all using quick service.
Shift Leader: 05/15 – 12/16: I am responsible for daily duties, running a shift and doing duties such as inventory.

12/15 – 12/16: **Taziki's Mediterranean Café:** Atlanta, GA:

Line Cook/ Prep Cook: I am responsible for daily prep done in a timely matter before opening, as well as making sure the correct ingredients and measurements are correct each time. Also working the line when in business in a timely matter.

01/17- 03/17: **Smashburger:** Dillon, CO: **Grill Cook:** I am a fry, grill and pantry cook for Smashburger. I am responsible for daily prep, duties, and great presentations on each food item. Also working in a fast-paced casual restaurant.

12/16- Present: **Vail Resorts: CAP (Culinary Arts Program):** This program is for culinary students, who want to excel to Sous Chef, with each rotation you are in a different style of dining: from fast casual to fine dining.

Black Bear Grill: Responsible for hotel's daily breakfast menu as well as learning new menus.
Ranch House: Required to set the line for service daily as well as cook for dinner service.
Mural Room: High volume fine dining for breakfast & dinner service, as well as weekly saucier.

01/18 - 04/18: **Beaver Creek: Park Hyatt Lodge & Spa:** Avon, CO:

Busser: I am responsible for setting up tables in a quickly matter for breakfast, lunch, & dinner service, as well as bus tables, handle pressure in a quick environment and clean and sanitize silverware as well as roll it.

Education: 8/2014 - 5/2016: Le Cordon Bleu College of Culinary Arts of Atlanta:
Tucker, GA: **Associates Degree for Culinary Arts**

References: available upon request