

**Mike M resume**

Virginia Fitzhugh

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To: Michelle Horne < michelle@acrobatoutsourcing.com >

To whom this may concern. My name is Mike Modisette and I have been cooking for 15 years. Most of my experience has been in fine dining, small plates , New American/Gastro Pub style restaurants and have rolled sushi for 3 years. I am into gastronomy, fermentation, and curing as well. Lately I have been working on veggie/vegan heavy cuisine. I will continue to explore all different types of cuisine/profiles and different techniques the world has to offer until I become the chef I want to be. I am reaching out to you today because I am currently seeking full-part time employment. Here are a list of references and people I have worked with and what I have been doing the last few years. Please feel free to contact me via email at anytime.

Thank you

Mike

Currently self employed.

Pop up catering/ Private chef

Hart and hunter

1st and pine

Pm lead line cook

Organize and expedite all efforts in preparation, set up/execution for the line during PM service. Teach and help organize all other line cooks during service as well. Lead by example with a strong sense of urgency.

-206 596 0700

Chef Jon Maley CDC  
Chef warren Sous Chef

Research and development/private catering  
Line cook/ Associate

By utilizing different modified starches and different binding agents we were able to create faster methods of producing several plates and desserts. Taking each ingredient piece by piece and breaking it down to better understand its composition and potential.

January 17' - September 18'  
Chef Karl feissinger(friend)

Cinque Terre Restaurant/ Barolo  
Grill/sauté lead line

July 2017-December 2017

Very fast paced high end work. Attention to detail on all the plating while still producing a natural organic and rustic quality to the dishes. Being a lead here comes with strong sense of organization and a fierce/willing attitude. I helped out a great deal in moving toward much better plating styles and structures not only to be esthetically pleasing but efficient as well.

Chef John  
-206 456 6300  
(Do not contact without my approval please)

Brunos Italian Restaurant  
Saute/prep

Amazing pasta work. I was traveling home see the family and put some work in part time to keep myself busy. Huge local clientele. Best Italian in Maine. I learned a lot about aged and cured fats here. Rather the importance of when building proper sauces both big batch marinara and smaller vodka sauces. Had a great time working with uncle Bob.

October 15, 2015- April 1, 2016

Bob Napolotano 207 878 9511

Park City Mountain Resort

Ski Instructor

I am an excellent teacher and great with kids. Somewhat of an instigator myself. I have been skiing and snowboarding all my life. It's great to get out of the chef business for a bit anyway it can be quite demanding. Skiing is someone I love to do I can for sure say I will be teaching again one day.

November 2014- April 2015

Lead instructor -Ebin Hale

435 658 5530

Prime Steakhouse

Prep/busser

A second job I had part time. Just help with prep and organizing the walk in a few times a week. Best bearnaise I have ever had. His secret was using a special Tarragon vinegar to steep the shallots in.

435 655 9379

June 2014- october 2014

Chef alfonzo

Lespri -sushi

Summer 2012(stage)

The first real stage I have ever done. I had been curious about rolling sushi for so long because I love it so much. I decided that I would dedicate my time for free if someone had showed me how to roll sushi. So this chef took me in and I worked with him for 2 months. I learned too much about sushi. Not to mention he liked me so much he decided to pay me 6\$ and hour for the two months I staged. Never forget chef Scott.

March 2014- May 2014

Chef Scott benson

435 645 9696

**JJ Fitzhugh**

Strategic Operations Manager

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