

GAYLE L. ELLIS

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Objectives

I am seeking employment in the culinary field with a company that has opportunities for growth and advancement.

Experience

Chef-Owner • 2013 - Present

A Taste Of Elegance Catering • Monterrey, Ca.

My duties include planning, preparing and executing menus for parties, weddings and different functions throughout the state of California as well as traveling to different sites and scouting locations for the perfect venue. Preparing food items according to specific request based on client need and preference.

Sushi Chef 2016 – 2018 Rockin Sake Sushi New Orleans, La

My duties were to prepare all the ingredients for our specialty sushi rolls, cutting fish and preparing nightly menu specials. Preparing sushi to order from a menu of over 50 selections including dinner entrees.

Sous Chef 2011-2016 Lola's Restaurant New Orleans, La

Prep all meats, seafood, starches and vegetables for the dinner menu. Preparing all homemade soups, stocks and sauces as well as desserts. Service to order for on average 100-250 plus guest on a nightly basis as well as creating weekly menu specials that are steeped in traditional | New Orleans cuisine

Chef 2004 – 2011 Emeril's Restaurant New Orleans, La

My duties included working the saute station, the grill station and saucier. I also worked any other stations that were required in addition to creating nightly menu specials. I trained new employees on all stations as well as baking fresh breads and desserts.

Education

American River College

December 2002 • A. A. Culinary Arts & Hospitality Mgmt

▪ 2001 Greystone Institute Napa California

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References

References available upon request