

# HYACINTHE GRIER

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## Career Objective

Talented culinary professional offering 25 years of foodservice experience seeking an exciting Position in the hospitality industry where skills, experience and education can be utilized and sharpened and bring value to your establishment.

## Education

**Colorado Technical University**  
**Master Degree, Criminal Justice,**  
**09/2021**

## Le Cordon Bleu College of Culinary Arts Scottsdale

*Bachelor's Degree, Culinary Management,*  
*05/2013*

## Le Cordon Bleu College of Culinary Arts Atlanta

*Associate of Occupational Science Degree, Hospitality and Restaurant Management*  
*08/2010*

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## Professional Experience

Cook/Extern, Callaway Gardens Resort,	Pine Mountain, GA.	05/10-08/10
Bank quite setup also worked the hot and cold stations and help with B.E.O. Orders.		
Pantry Chef, Atlanta Chop House,	Atlanta, GA.	11/12-04/13
Setup pantry station worked on the line and made sauces.		
Event Chef, Integrity Enter prize,	Atlanta, Ga.	11/13-12/14
Prep and setup for the coming event for the next day.		
Sous Chef, Sheraton Hotel,	Atlanta, GA.	01/07-10/07
Setup prep station for the next day worked every station also made sauces as well and worked on the grill station.		
Cook, Doc Chery's Noodle House,	Atlanta, GA.	10/06-01/07
Worked on the grill station set up for the next day made sauces and worked at the prep station as well.		
Sous Chef, Piccadilly Café,	Tucker, GA.	05/94-10/00
Worked all of the stations prep and made back up for the next day also was a line supervisor as well.		

## Culinary Summary

- Seasoned professional Cook with experience in a variety of hospitality environments including Hotels, Family Restaurants, Casual Dining and Cafes.
- Able to handle high volume plating, prep and production.
- Knowledgeable of food trends with a focus on quality, production, sanitation, food cost controls, and presentation.
- Prepped proteins grill and sauté stations; vegetables and starches; desserts and breads.
- Volume of covers range from 100-300 per shift
- Supports all Chefs in the ordering and check deliveries upon arrival in the kitchen.

## Awards:

Master Workshop baking and pastry (2008)  
Master Workshop wine and beverage (2008)  
Master Workshop cheese-making (2010)