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OBJECTIVE

My goal is to obtain a long-term culinary management position with a Food and Beverage company, with the opportunity to be an asset by applying my skills in team management, menu development, creative cookery, cost control, hiring and supervision and mentoring of kitchen staff. Also ordering, receiving and procuring the freshest products available and keeping track of culinary trends. Supervision of maintenance, health codes, while always keeping proper cooking techniques, temperature, timing and presentation above and beyond expectation.

EMPLOYMENT

Spectrum Backstage Catering: Dallas, Texas (2016- Present)

Contact: Shaun Vaughn

Sous Chef. At Spectrum Backstage Catering we cater to large major musical and entertainment acts, at venues such as (Starplex, American Airlines Center, Majestic Theater, and ATTE stadium.) It is my role to go over menus selected by tour to procure all that is needed to execute menus. I also oversee that catering trucks are loaded with all kitchen equipment, small wares to set up mobile kitchen. Work with other chefs to produce high quality food for breakfast, lunch and dinner. Supervise cooks and dishwashers during events then oversee teardown and repack of the event at conclusion of show.

Dallas Museum of Art: Dallas, Texas (2015-2016)

Contact: Chef Shane

Sous Chef: In charge of daily operations of line and kitchen for in f museum café. Also working as banquet catering chef (weddings, art openings) from 20-500 ppl. It was also my responsibility to do ordering, inventory, and daily management of staff. Creating daily lunch specials, soups. Keeping temperature logs, safety meetings and logs and daily shift meetings.

La Fiorentina: Dallas, Texas (2012-2013)

Contact: Carlo

Chef: La Fiorentina was a "Tuscan Steak House" in the Uptown district of Dallas. La Fiorentina closed early 2013 due to land development of the property it resided. At La Fiorentina I was responsible for overseeing all operations of kitchen. It was my responsibility to make a smooth working team by training and mentoring all back of house employees. Also working closely with purveyors to source quality and interesting ingredients to redevelop menus and work into daily special. La Fiorentina was a restaurant in the "Lombardis family concepts" it was dinner only and brunch on the weekends, it also served as the banquet restaurant for the company

doing many different styles and size banquets each month. I was also responsible for all food and Boh labor costs.

ODDFELLOWS: Dallas, Texas (2011-2012)

Contact: Josh Childress

Sous-Chef: After not working for most of 2011 due to motor vehicle accident I started back working as Breakfast- Lunch cook. Making eclectic takes of low country fare. Within two weeks was moved to Sous -Chef where I was in charge of ordering and working with purveyors to bring in hand crafted local products such as breads, produce, dairy, proteins and general grocery's. I was in charge of all ordering and inventory. In addition I also had the duties being in charge of kitchen in Chef absence and resetting the kitchen so that orders where produced properly in timey efficient manner.

CEADERS SOCIAL: Dallas, Texas (2011)

Contact: Craig Reeves

Server: Serving guests high end comfort food and educating guests about old world style cocktails in 70's funky mid-century Dining room and Bar. Responsible for working together as a team to assure that guest receives the the best experience possible.

OPEN RANGE: Wright, Wyoming (2009)

Contact: Phil Lampert

Food and Beverage Director: Fine Dining Steak House, Responsible for rewriting menus and developing execution able menu items and recipes. Training all FOH and BOH to be ready for Grand opening, working with FOH Manager and Chef to fine tune service and maximize profitability.

VARIOUS CATERING (2007-2008)

Event Chef- The past few years I have been working as event chef for many different catering companies locally and in Los Angeles. Overseeing event temporary catering kitchens from concept build, staffing and managing event to complete breakdown. Also sourcing products to specification and overseeing and assuring its proper handling thru the preparation process.

SEDONA: Las Vegas, NV (2005-2006)

Contact: David

Server: Served Groups from 1to 30 people daily insuring guest satisfaction and quality experience. Worked as a team selling daily specials, menu items, and medium to high end wines.

PATINA CATERING Los Angeles, CA (2004-2005)

Contact: Alec Lestr

On Site Chef: Responsible for overseeing culinary staff at events, supervising the timely execution of all food products, final production and presentation of all menu items from hors`d'ouvers to twelve course dinners. Events range from 10 people to 3000 people with supporting staff of 1 to 150.

BEVERLY HILL'S SUPPER CLUB: Beverly Hills, CA (2003-2004)

Contact: Daniel Charbonnier

Executive Chef: California Fusion. Responsible for creating and implementing menus for restaurant, lounge and parties, sourcing products, ordering, receiving, inventory, daily operations, promotions, training staff, cost and labor controls.

PRIVATE HOME: Pebble Beach, CA (2003)

Contact: Valentia Piccinini

Private Chef: Responsible for daily menus, cooking and clean-up for family of three, three meals a day. Also responsible for many parties, business meetings and monthly Make a Wish Foundation meetings. My daily errands also included taking care of family pets and keeping maintenance on all vehicles, and overseeing maintenance by all vendors.

STATE GAME LODGE and RESORT: Custer, SD (2000-2003)

Contact: Wade Lambert

Executive Chef: New Western Cuisine. Responsible for all aspects of kitchen, creating new menu's not only for State Game Lodge but also for three other restaurants within Resort Company. Also responsible for training all kitchen staff, recruiting culinary students, overseeing day to day operations including breakfast, lunch, dinner, banquets, and catering.

Eagles Bar and Grill: Telluride, Co (1999-2000)

Contact: Sergio Verduzo

Sous Chef: Oversee daily operations of kitchen responsible for four lunch and three dinner services each week. Working with and teaching culinary externs to take each student through each station in the kitchen from prep to pantry to grill and sauté. Responsible for daily ordering inventory and producing customized catering menus adapted specifically for each client.

CHAMBERLAINS: Dallas, Texas (1998-1999)

Contact: Richard Chamberlain

Sous-Chef: Fine Dining Steak House. Responsible for quality assurance of all food, development of recipes, hiring and development of kitchen staff, assisting in weekly cooking demonstration, daily specials.

SEVENTEEN SEVENTEEN: Dallas, Texas (1997)

Contact: George Brown Jr.

Saucier, Sauté Cook: New American Cuisine. Responsible for all sauces, soups, stocks on hotline. I was also responsible for execution of daily specials and all sauté items.

POPOLOS BISTRO: Plano, Texas (1996-1997)

Contact: Todd Nelson:

Sous-Chef: European Bistro. Responsible for daily lunch set-up, and operation, ordering and receiving, creating daily specials, organizing kitchen, cost control. Quality control, labor control, precise flow of kitchen and implementing dessert menu.

FOG CITY DINER: Las Vegas, Nevada (1995-1996).

FOG CITY DINER: San Francisco, California (1995)

Contact: Douglas Monsoloude

(Transferred to open the Las Vegas store)

Cook Roundsman. Worked multi-positions of hot line in high volume restaurant producing ethnic-influenced comfort foods.

STAR CANYON: Dallas, Texas (1994-1995)

Cook. Responsible for working sauté, and grill stations from setting up line mice en place to the execution and presentation of menu items and specials.

ANZU: Dallas, Texas (1993)

Chef: Euro Asian. Updating, creating, and implementing new Asian food ideas, supervising kitchen staff, and handling cost control of all menu items.

HIGHLAND PARK CAFE: Dallas, Texas (1992-1993)

Chef: French. Implementing menus of traditional and new French cuisine, supervision of kitchen staff, cost control, and ordering.

ADDITIONAL REFERENCES AVAILABLE UPON REQUEST