

Brian mosley

This is a Career I Love doing each and ever Day.

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The best Summary of Me,

Is I love Cooking for my Family, Friends . When I cook for the Guest, I love taking there dishes to a Life of

Passion and Story telling. In the Culinary Field , I love everything about it from style of cooking, to presentation. This is a Field that never gets old to me.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Executive Banquet Chef

AC Marriott Scottsdale - Scottsdale, AZ

April 2021 to Present

My Job is to give the Guest a Great Experience while there stay at the Resort.

Kitchen Manager

Sip's Coffee and Beer Garage - Phoenix, AZ

December 2020 to April 2021

My Job is to keep the Restaurant running with a Great Flow, Quality Product, giving the Guest a Great Experience.

Chef

JW Marriott - Paradise Valley, AZ

February 2020 to August 2020

My job is to Create Special's Features for the Staff, Law in Enforcement, Fire Dpt. and Special Guest . Given them a Great Experience in while they are Dinning.

Sou Chef

Marriot Hotels and Resorts - Phoenix, AZ

November 2018 to May 2019

My job is to Prep. the Line, Preparing the Guest Dishes in a Timely Fashion. To put in Inventory and Work Banquet when needed.

Chef

ALL STAR STAFFING - Tempe, AZ

March 2018 to November 2018

My job is to give the Guest a Great Experience with there Dinning or Event's.

Kitchen Manager

The Ice House Tavern - Arcadia, Az
December 2017 to March 2018

My Job, is to run a Clean and Successful Kitchen every Time. I made the Menu, Prep., the Ingredients, had Special for the Week. Delt with the back of the House and Front. I also did the Inventory for the Restaurant.

Morning Sou Chef

Sterling Services - Troy, MI
March 2017 to September 2017

My Job is to set up the Line, Prep. , Work with the Corporate Chef on Main Lunch Features. Cook and Create for the Guest for Breakfast and Lunch Time, and Break Down the Line for Cleaning and set up for the next Day.

Chef

LGC Hospitality Staffing - Royal Oak, MI
December 2016 to March 2017

The Company that I Worked for provided short Term Employment for where a Chef was needed.

Morning Chef

Blue Bell Resort - Custer, SD
June 2015 to October 2016

Responsibilities

My Job is to give the Guest the Best Morning Experience. I would the do the prep. For Morning and Dinner. Then I would cook Breakfast and Lunch. For 65 Staff Members.

Accomplishments

I would Educated them on food preparation and New Dishes that would bring more Clients.

Skills Used

I would bring proper plate presentations, New Style on Food that would bring on More Revenue for The Staff and Restaurant.

Chef Cook 1

Arizona Biltmore Waldorf Resort - Phoenix, AZ
March 2015 to June 2015

Responsibilities

My job is to have the line set up for lunch and dinner, Create the Day feature and prep. for the Day as needed for a Productive Shift.

Accomplishments

I have work in this field for over 18 yrs., with a Ass. Degree Culinary Arts and now working on Restaurant and Hotel Management.

Skills Used

I always bring leadership, hard work, and the ability to get the job done when things can get busy with the store.

Tournade Chef

Hms Host - Phoenix, AZ

October 2014 to February 2015

Responsibilities

My job was to do the Inventory for the store, prep. and train the new staff on store policy . I also deal with the daily updates with the F.O.H and B.O.H management pair level of proteins that the store kept on hand .

Accomplishments

The impact that I left with the store is hard working and devoted to grow with the company.

Skills Used

The skills I bring to any job is what I have learn from my Travels as a Good Cook and Chef. And what I learn from some Great Chefs who taught me a lot in what it means to love this field of Culinary.

Nite Chef

Thomas&King - Phoenix, AZ

May 2013 to October 2014

Responsibilities

My Job is to have My Area Stocked up and ready for a Successful Shift ever Time for the Guest Experience.

Accomplishments

To give the Guest the Best Experience on ever return to the Restaurant.

Skills Used

The Skills I use is to give the best service ever Time I come Work to make the Guest Happy.

H.O.H Trainer

B.B.W MetroCenter - Phoenix, AZ

July 2012 to May 2013

My Job is to set up the line,prep. for Morning

and Dinner. To deal with all Inventory that come into the Restaurant, and to make sure all Health Code's are met to Company standard.

Sous Chef Morning

Radisson Resort - Scottsdale, AZ

January 2012 to July 2012

The Job was to train all New Crew Member's on Plate set up, line check, prep., and Time for the Food for the Guest.

Education

Associate in Culinary Field

LeCordon Bleu - Las Vegas, NV

March 2005 to June 2007

BA in General Studies

U Of Miami - Miami, FL

June 1989 to June 1992

Skills

- Culinary (10+ years)
- Cuisine (10+ years)
- Chef (10+ years)
- Cooking (10+ years)
- Knife skills (10+ years)
- Line cook (10+ years)
- Management (6 years)
- kitchen (10+ years)
- Restaurant Experience (10+ years)
- Sanitation (10+ years)
- Food Production Experience (10+ years)
- Cooking Experience (10+ years)
- Food Preparation (10+ years)
- Kitchen Management Experience (8 years)
- Banquet Experience (10+ years)
- Food Safety (10+ years)
- Catering (10+ years)
- Inventory Control (10+ years)
- Pricing (10+ years)
- Profit & Loss
- Culinary Experience (10+ years)

- Presentation Skills (10+ years)
- Supervising Experience (8 years)
- POS
- Menu Planning (10+ years)
- Recruiting
- Meal Preparation (10+ years)
- Event Planning (10+ years)
- Restaurant Management

Links

http://uptown_flavor@yahoo.com

Certifications and Licenses

Management Safe Serv

July 2017 to July 2022

This Certificate Qualified me to Train and bring up to Dated knowledge in the Culinary Field, Management, Safety of the Restaurant, Staff and Guest.

ServSafe

Assessments

Cooking Skills: Basic Food Preparation — Proficient

December 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Proficient](#)

Cooking skills: Basic food preparation — Proficient

September 2020

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

I have Worked with Good and Bad Chef's in this Field of Culinary. Which I Love so much, The Key is to always try to better your self. In addition I would like to point out that I am Finishing up My last part

of My Degree in Restaurant and Hotel Management. I will be Graduating in March 26, 2015 and looking forward to the next Chapter in My Life.