

BRIAN WAYNE CURBOW

51 Coosa County Road 98

Equality, AL 36026

(386) 631-3568

brian.curbow@gmail.com

To the Director of Human Resources or Hiring Manager:

I am writing you to inquire in regards to the open culinary position with your company. As my attached resume will clearly indicate, I possess the quality leadership desired by your company. My educational background includes Associate of Science Degrees in Hospitality Management and Culinary Management, which will be completed in the Spring of 2021. My culinary background includes over twenty five years in the restaurant and food service industry. I have knowledge of all stations, and have worked multiple stations simultaneously in several smaller scale operations.

My work ethic and core values in both my personal life and professional life are something that I take great pride in, and you should find that they parallel the exact same values of your company.

After reviewing my resume and application, I am hopeful you will find that I am the type of person that will always work hard, provide the highest levels of customer service and respect to all of my clients, and become an invaluable asset to your company.

Thank you kindly for your time and consideration.

Best regards,

Brian Curbow

BRIAN WAYNE CURBOW

PERSONAL MISSION STATEMENT

As a food and beverage professional in the hospitality industry, I always strived to provide the highest possible levels of customer service and professionalism to every guest, client, co-worker and employee at all times. I ensured that these levels of service and professionalism were not only met by both my personal standards and company standards, but exceeded in all aspects.

As a sales associate with your company, I will be diligent in my duties to ensure that these same standards of customer service and professionalism are maintained and exceeded. I will be punctual at all times for all scheduled shifts and special assignments. I will be openly candid with others and always communicate my expectations from supervisors and coworkers at all times. I will assist others whenever possible and necessary to perform at their highest levels of professionalism and customer service, and encourage them at all times to ensure their motivation to succeed, as their success determines my success.

I will provide feedback as necessary, to reinforce the highest levels of professionalism and customer service possible. I will ensure that each client is treated with courtesy and respect, and that I will do everything within my capabilities to ensure their needs are met and exceeded at all times.

This is my personal mission statement, and I will continue to improve myself daily to not only achieve this mission, but to surpass and exceed my own personal goals and aspirations beyond any personal and professional expectations.

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Career Profile

Over twenty five years in the food and beverage industry, having worked in all back of house and front of house positions, including dishwasher, cook, chef, server, manager, etc. Over fifteen years in the retail industry, having worked in positions including customer service, cashier, receiving, and management. Goal and detail oriented, highly intelligent and energetic, organized, always smiling with a positive attitude, and willingness to continue learning from and mentoring those around me.

Education

Associate of Science – Hospitality Management

Daytona State College - 2023

Associate of Science – Culinary Management

Daytona State College - 2023

ServSafe Food Safety Manager

Certification Number 19034134- Expiration 3/3/2025

Professional Experience

Line Chef / Chef de Partie

Universal Studios Orlando Resort / Universal City Walk – Big Fire January 2023 – April 2023

- Delivering superior customer service to all guests and patrons to provide them with the best possible dining experience
- Assisting the Executive Chef and Sous Chefs with developing new dessert menu items and other menu items as requested by the Executive Chef
- Assisting the Executive Chef and Sous Chefs with product inventory, and ensuring that all menu items and specials are prepared and prepped to required PAR levels
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Preparing food orders in accordance with the menu and the Owner's guidelines and specifications
- Serving and expediting food orders as necessary to assist bartenders
- Setting up the kitchen for opening service, and ensuring everything necessary for success is ready to go
- Breaking down the kitchen for closing shifts, and ensuring everything necessary for the next morning is ready to go
- Ensuring that all dishwares, cookwares, glasswares, and flatwares are cleaned and sanitized, and properly stored each shift
- Ensuring that all surfaces are wiped, scrubbed, and sanitized each shift
- Ensuring that all trash and cardboard is collected and trash cans emptied and rinsed out each shift
- Performing daily, weekly, and monthly cleaning duties and tasks as required and requested

Supervisor – Aaron Hiner (Executive Chef) (407) 224-3663

Jonathan Nicho (Sous Chef) (407) 224-3663

Chadrick Scott (Sous Chef) (407) 224-3663

Benjamin King (Sous Chef) (407) 224-3663

Private / Independent Chef

QWICK (APP) January 2022 – August 2022

- Primary duties included following the directions of the manager or chef of the company or restaurant that the shift was assigned through. These included any and all cooking, prepping, ware washing, or anything else that was required to be completed.

Supervisor – Self (Independent Contractor) (386) 631-3568

Line Cook

City Limits Tap Room April 2021 – October 2021

- Delivering superior customer service to all guests and patrons to provide them with the best possible dining experience
- Assisting with menu development and food ordering and inventory
- Receiving deliveries and ensuring they are processed and stored properly in accordance with company and health department standards
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in accordance to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
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Supervisor – James Knight (Owner / Proprietor) (386) 289-7011

Delivery Driver / Courier

Postmates / Uber Eats September 2016 – July 2021

- Primary job duties include picking up customer orders from local restaurants, grocery and retail stores, pharmacies, and specialty stores as dispatched by Postmates Fleet Support and delivering them to the customer's place of residence, employment, or current location.

Supervisor – Self (Independent Contractor) (386) 631-3568

CHEF

Bulldog Pub (Deltona, FL) June 2019 – March 2019

- Delivering superior customer service to all guests and patrons to provide them with the best possible dining experience
- Assisting with menu development and food ordering and inventory
- Receiving deliveries and ensuring they are processed and stored properly in accordance with company and health department standards
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in accordance to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Preparing food orders in accordance with the menu and the Owner's guidelines and specifications
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Supervisor – John Guedes (Owner) (908) 627-0092

Sous Chef

Chef Jess Catering (Longwood, FL) June 2018 – February 2023

- Delivering superior customer service to all guests and clients to provide them with the best dining experience possible
- Preparing all food orders in accordance with the menu and Executive Chef's guidelines and specifications
- Assisting the Executive Chef with the preparation of food orders for all banquets and events as specified in the Banquet Event Order (BEO)
- Setting up and operating "Live-Action" cooking stations during banquets and various special events
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Preparing food orders in accordance with the menu and the Owner's guidelines and specifications
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- Performing daily, weekly, and monthly cleaning duties and tasks as required

Supervisor – Chef Jessinia Vazquez (Owner & Executive Chef) (407) 300-1276

Sous Chef / AM Lead

Cinco Tacos & Tequila (Winter Park, FL) June 2018 – October 2018

- Delivering superior customer service to all guests and clients to provide them with the best dining experience possible
- Preparing all food orders in accordance with the menu and Executive Chef's guidelines and specifications
- Assisting the Executive Chef with food ordering, inventory, scheduling, and employee evaluations
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Preparing food orders in accordance with the menu and the Owner's guidelines and specifications
- Serving and expediting food orders as necessary to assist bartenders
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- Performing daily, weekly, and monthly cleaning duties and tasks as required

Supervisor – Stephan Wheeler (Executive Chef) (407) 725-7100

Senior Line Cook / Pitmaster

Smokehouse at Route 46 Entertainment District (Sanford, FL) April 2018 – June 2018

- Delivering superior customer service to all guests and clients to provide them with the best dining *Cinco T* experience possible
- Preparing all food orders in accordance with the menu guidelines and specifications
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all smoked meats are smoked properly to the correct internal temperature within the specified time frame for each protein, while maintaining proper temperature and level of smoke within the smoker
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Serving and expediting food orders as necessary to assist bartenders
- Setting up the kitchen for opening service, and ensuring everything necessary for success is ready to go
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- Ensuring that all trash and cardboard is collected and trash cans emptied and rinsed out each shift

- Performing daily, weekly, and monthly cleaning duties and tasks as required

Supervisor – Killian Farry (Kitchen Manager) (904) 704-8591

Sous Chef / Banquet Server

County Seat Catering (Bartow, FL) November 2017 – March 2018

- Delivering superior customer service to all guests and clients to provide them with the best dining experience possible
- Preparing all food orders in accordance with the menu and Executive Chef's guidelines and specifications
- Assisting the Executive Chef with the preparation of food orders for all banquets and events as specified in the Banquet Event Order (BEO)
- Setting up and operating "Live-Action" cooking stations during banquets and various special events
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Setting up the kitchen for opening service, and ensuring everything necessary for success is ready to go
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- Performing daily, weekly, and monthly cleaning duties and tasks as required

Supervisor – Bill Mills (Owner) (863) 537-0178

Banquet Chef / Sous Chef

The Plaza Resort and Spa (Daytona Beach, FL) August 2015 – September 2017

- Delivering superior customer service to all guests and clients to provide them with the best dining experience possible
- Preparation of food orders for all banquets and events as specified in the Banquet Event Order (BEO)
- Preparation of all food items in accordance with BEO specified menu guidelines
- Scheduling of all chefs and utility personnel for operations in the Banquet Kitchen
- Monitor and maintain food costs for the Banquet Kitchen within specified budgets provided by the Executive Chef
- Monitor and maintain payroll costs for the Banquet kitchen within specified budgets provided by the Executive Chef
- Working directly with the Executive Chef and Catering Sales Department to develop menus specific to each client's specifications, and schedule tastings with the clients to sample all food items before a sales agreement for the event is made
- Assisting the Executive Chef with the preparation of amenities for guests of the resort as requested by the Catering Sales Department
- Setting up and operating "Live-Action" cooking stations during banquets and various special events
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
- Assisting the AM Sous Chef with the preparation of all food items and pastries for the breakfast buffet and breakfast shifts as necessary
- Serving and expediting food orders as necessary to assist bartenders
- Setting up the kitchen for opening service, and ensuring everything necessary for success is ready to go
- Breaking down the kitchen for closing shifts, and ensuring everything necessary for success the next morning is ready to go
- Ensuring that all dishwares, cookwares, glasswares, and flatwares are cleaned and sanitized, and properly stored each shift
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- Ensuring that all trash and cardboard is collected and trash cans emptied and rinsed out each shift
- Performing daily, weekly, and monthly cleaning duties and tasks as required

Supervisor – Kelly Green (Executive Sous Chef) (386) 262-0857

Banquet Chef / Sous Chef

Daytona Beach Resort and Conference Center (Daytona Beach, FL) January 2013 – July 2015

- Delivering superior customer service to all guests and clients to provide them with the best dining experience possible
- Preparation of food orders for all banquets and events as specified in the Banquet Event Order (BEO)
- Preparation of all food items in accordance with BEO specified menu guidelines
- Working directly with the Executive Chef and Catering Sales Department to develop menus specific to each client's specifications, and schedule tastings with the clients to sample all food items before a sales agreement for the event is made

- Assisting the Executive Chef with the preparation of amenities for guests of the resort as requested by the Catering Sales Department
- Setting up and operating “Live-Action” cooking stations during banquets and various special events
- Serving and expediting food orders as necessary to assist servers and management
- Ensuring that all prepared, frozen, and refrigerated food is properly portioned, labeled, and dated in according to company policies and guidelines while maintaining proper food handling and storage requirements and safety as per the Florida Department of Health
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Supervisor – Robert McGrath (Executive Chef) (386) 672-3770

Culinary Management & Hospitality Management Student

Daytona State College (Daytona Beach, FL) January 2013 – Present

- Preparing specified menu items as directed by the Chef Instructors
- Preparing and serving food orders for guests of Café 101, while delivering superior customer service to each guest of Café 101 to provide them with the best dining experience possible
- Developing menus and recipes as required by each Chef Instructor’s class syllabus
- Creating and costing recipes and standard recipe cards for various recipes as required by each Chef Instructor
- Volunteering for various special events, banquets, and functions held at the Mori Hosseini College of Hospitality Management at Daytona State College
- Maintaining a 3.4 GPA for all courses completed while working full time and caring for my disabled wife

Professors / Chef Instructors

Chef Costa Magoulas, CEC, CCE, CCA, AAC, MHA, Dean (386) 506-3578

Chef Mark McCann, CEC, CCE, MHA (386) 506-4416

Chef Jeff Conklin, CEC, CCE, MHA, Assistant Chair (386) 506-3735

Chef Katherine Douglas, MHA (386) 506-3006

Chef David Weir, CEC, CCE, MBA (386) 506-3971

Dr. Taryn Brown, PhD (386) 506-3967

Chef Clarence Pan, CEC, CCE, MHA (386) 506-3867

Nicholas Bellino, MHA (386) 506-3841

REFERENCES

PERSONAL REFERENCES

Mark Adrian Beck, Captain, US Army, Retired (813) 579-7627

Raman Lucas, POFC, US Navy

(619) 402-7137

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2841 Rendova Rd

Louisa, KY 41230

San Diego, CA 92115

Adam Soper (321) 695-0418

David Carcagente

(407) 757-8911

2515 Siesta Ave

5125 Montague Place

Las Vegas, NV 89121

Orlando, FL 32808

Joseph B. Devlin, Jr 352) 800-0921

Rebecca Calhoun

(256) 794-4630

1000 East Caroline St, Apt #604

Tavares, FL 32778

PROFESSIONAL REFERENCES

Eric Bellerose	(407) 608-8593	Jess Vasquez	(407) 300-1276
Supervisor - BurgerFi Winter Park			Executive Chef – Chef Jess Catering
ODELL PINKNEY	(863) 206-3047	Robert Ezelle, Lt. Com., US Navy, Retired	(386) 307-3401
Supervisor - Woody's BBQ Winter Haven			General Manager - Love's Travel Stops & Country Stores



