

Zach Simon

Sous Chef

Jamaica, NY 11434

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Authorized to work in the US for any employer

Work Experience

Sous Chef

Brezza-Las Vegas, NV

May 2020 to September 2024

- Kitchen Management Position at busy Las Vegas wine bar
- Responsible for ordering, receiving, and inventory of all food and kitchen supplies
- Creating, costing, and executing savory and pastry menu items, for private events & clients
- Overseeing the entire kitchen from quality control to sanitation

Head Chef

Somm Time Wine Bar-New York, NY

January 2017 to March 2020

- Kitchen Management Position
- Responsible for ordering, receiving, and inventory of all food and kitchen supplies
- Creating, costing, and executing savory and pastry menu items, for private events & clients
- Overseeing the entire kitchen from quality control to sanitation

NV Line Cook

CarneVino Las Vegas-Las Vegas, NV

February 2014 to August 2017

- Worked Antipasti, Pasta, Broiler, Grill, and Sautee Stations
- Responsible for daily station prep and mise en place for service
- Prepared sauces for proteins, pastas, and fish
- Butchering of proteins including beef, veal, pork, chicken and fish

Chef Tournant

Shincock Hills Golf Club-East Hampton, NY

August 2011 to January 2014

- Worked all stations on the hot and cold line
- Responsible for daily station prep and mise en place for service
- Prepared sauces for proteins, pastas, and fish
- Butchering of proteins including pork, chicken, lamb, rabbit, beef, and fish

Line Cook

Comme Ca-Las Vegas, NV

January 2010 to October 2011

- Worked Garde Manger, Entrenchment, Pasta and Fish stations
- Executed daily mise en Place as needed
- Butchering of proteins, both meat and seafood
- responsible for restaurant sauces

Line Cook

A Voce-New York, NY

October 2007 to October 2009

- Worked Garde Manger, Pasta Stations
- Assisted in butchering of proteins, including fish, chicken, duck, pork, and Lamb
- Assisted in making of pasta dough and ravioli fillings
- Prepared sausages, Pates, Terrines and other Charcuterie
- Received and checked in morning produce order

Education

Associates of Culinary Arts in Culinary Arts

Culinary Institute of America Hyde Park

2009

Bachelors of Hospitality Management in Hospitality Management

University of Las Vegas Nevada Las Vegas, NV - Las Vegas, NV

2006

Skills

- Cuisine
- Culinary
- Banquet Experience
- Catering
- Kitchen Management Experience
- Profit & Loss
- Food Preparation
- Food Safety
- Restaurant Management
- POS
- Sales Management
- Supervising Experience
- Leadership
- Food Production
- Baking
- Restaurant experience
- Food service

- Microsoft Excel
- Culinary experience
- Microsoft Powerpoint
- Cooking
- Time Management
- Forecasting
- Labor Cost Analysis
- Serving Experience
- Menu Planning
- Merchandising
- Microsoft Office
- Inventory Control
- Customer service
- Meal Preparation
- Purchasing
- Team management
- Food safety
- Bartending
- Customer service
- Time management

Certifications and Licenses

ServSafe

food handler certificate

Food Handler

Assessments

Cooking skills: Basic food preparation — Proficient

July 2021

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.