

**PROFESSIONAL MATRIX:**

|                       |                                                                                                                                                                                   |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Leadership Skills     | Actively engaged with training staff in culinary excellence and operational standards to build an efficient and knowledgeable team who can perform in high pressure environments. |
| Organizational Skills | Expert in managing all documents pertaining to the business. Preparation for any event is streamlined and well thought out to ensure a perfectly executed event.                  |
| Professional Skills   | Refined culinary and management expertise as chef at Thomas Keller's Bouchon. Graduate of Le Cordon Bleu College of Culinary Arts Pasadena CA with a 3.8GPA.                      |
| Technical Skills      | Manages web development for business. Expert at developing process spreadsheets and administrative documents.                                                                     |

**EDUCATION:**

**Le Cordon Bleu**  
A.O.S. Culinary Arts – GPA 3.8

Pasadena, CA  
Completed, Feb 2011

**WORK EXPERIENCE:**

08/2019-CURRENT **DAMASCUS CULINARY CONCEPTS**

CHEF DE CUISINE

- Actively engaged with web development & manages all social media.
- Manages all financial accounting & tax preparation.
- Builds rapport and fosters partnerships with local venues and businesses.
- Aspires for top notch service and culinary execution.

10-2023-MAY 2026 **SAGE & SALT RESTAURANT GROUP**

WINSTON SALEM, NC

CONSULTING & EXECUTIVE SOUS CHEF OF RESTAURANT GROUP & PARTNER

- Works in partnership with executive chef to construct menu for every restaurant under the business' umbrella
- Trains staff & implements strong work ethic practices to guarantee a successful service
- Oversees multiple restaurant locations
- Creates operational spreadsheets, recipe books, and private party/buyout menus.

2/01-11/31/2019 **CAREPODS**

SOUS CHEF

- Agile workforce experience – remote & in person
- Menu writing & development. Wrote menus for company's client base, published weekly.
- Managed Operations & Logistics. Shopped, cooked, and packaged food items. Strictly following all Servsafe Food Requirements.
- Attended & spoke at marketing events and customer sales meetings.
- Communicated actively with CEO to ensure customer satisfaction.

12/2012-07/2019 **MILLENNIUM CENTER INC**

SOUS CHEF & ASSISTANT MANAGER

*Millennium Catering, Nov 2012-July 2019*

- Effectively develop organizational capabilities and integration of objectives.
- Executed buffets, boxed lunches, & multi-coursed plated dinners and special events.
- Product Quality and Assurance. Catered offsite events and built custom kitchens on premises to ensure quality of food and service.

*Local 27101 Restaurant, Aug 2015-July 2019*

- Co-created the restaurant concept by analyzing demographics, location space, and traffic flow.
- Created seasonal weekly specials to keep food cost percentage to 25% and increase revenue.
- Clearly constructed and implemented all process management spreadsheets for front and back of the house operations.
- Responsible for training and supervising staff to ensure highest food quality and workplace morale.

11/01/2011-11/30/12 **BOUCHON BEVERLY HILLS**

Commis Chef

- Hired first day of staging and received a paid internship.
- 5:30am trained in advanced French cooking techniques; butchery, stocks, terrines, & preparation of ingredients. Prepared family meal for staff of one hundred people.
- Managed and prepared all inventory of sandwiches, salads, freshly squeezed juices to be sold at Bouchon Bakery
- Volunteered time in bakery/patisserie department; shaping and scoring baguettes, epi-baguettes, baking ciabatta, etc.

**Awards, Achievements, and Certifications:**

- Servsafe Certification
- Cost and Purchasing and Hospitality & Management Certification
- Won Awards from Wedding Wire and The Knots Best of Weddings for 6 years in a row.
- Winner of Mac and Cheese Competition – 2017 & 2018. Judged by public, 1500 attendees at event.
- Winner of Girl Scout Cookie Dessert Competition - 2016.
- Catered NC Fine Wines Awards Gala three years in a row. 250 people six course tasting menu with wine pairings.
- Catered Maya Angelo's Birthday Celebration hosted by Oprah Winfrey, 3 courses, 180 people - 2013.