

QUALIFICATION HIGHLIGHTS

- ★ Highly organized, creative, and detail-oriented
- ★ 10 years of varied restaurant experience
- ★ Demonstrated an excellent work ethic and tenacity
- ★ Dedicated to learning, honing, and developing skills

WORK EXPERIENCE

05/16 to 08/17 Meriwethers Restaurant & Skyline Farm Portland, OR

PM Line Cook - Proficient on all stations. Responsible for running assigned stations during dinner service, prepping mise en place, and organization.

04/16 to 05/16 Jake's Grill Portland, OR

Pantry (Temporary) - Ran cold line, assembled desserts, prepped mise en place, and aided in menu development.

07/15 to 03/16 The Heathman Portland, OR

Garde Manger - Responsible for all cold items such as salads, appetizers, charcuterie, and oysters. Oversaw pastry station and assembled desserts. Developed amuse bouches and bruschettas. maintained in-room dining items for late-night service and aided in weekly inventory.

08/12 to 07/15 Double Tree by Hilton Portland, OR

Line/Banquet Cook - Proficient on multiple stations including sauté, broiler, and pantry. Responsible for dinner service, production of banquet events of groups up to 400 or more, action stations, re-organization of walk-ins and daily mise en place. Developed dinner specials. Aided in training new employees on the line. Facilitated and oversaw production of kitchen/line when needed.

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05/12 to 08/12 Brasserie Monmartre Portland, OR

Garder Manger - Plated hot and cold appetizers, desserts, assembled all salads, and supervised soups. Organized station and practiced proper sanitation. Recorded inventory of station and prep list.

07/11 to 10/11 Helser's on Alberta Portland, OR

Line Cook - Performed daily prep for breakfast & lunch service, washed dishes while restocking line and maintaining prep areas.

01/11 to 03/11 Arnold Bistro & Dining Center Corvallis, OR

Prep Cook - Produced prep for lunch and catered events.

09/10 to 12/10 Dixon Lodge Corvallis, OR

Lunch Prep Assistant - Supported co-op house cook in preparing and assembling lunch for 64 residences.

12/06 to 08/10 Oregon Zoo (Metro) Portland, OR

Various Positions Including Line Cook, Beer & Wine Server, and Restaurant Crew - Proficient on various line stations such as pantry, fryer, grill, and expediter. Aided in operation and maintenance of line in opening/closing, daily mise en place, keeping area clean, sanitized, and restocked. Prepared lunch dishes and performed daily prep to the chef's specifications and followed all recipes. Served beer and wine during Zoo concerts. Performed various positions such as Barista, dishwasher, busser, server, and short-order cook. Trained new employees on performing tasks safely, more efficiently, and with proper sanitation.

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EDUCATION

09/11 to 04/2012 Oregon Culinary Institute Portland, OR

Focused hands-on culinary arts program based on the study of regional American Cuisine, emphasizing the need for quality, food management, and customer service in all classes, intensive study on consistency, efficiency, and speed in a clean organized kitchen.

Graduated April 2012

Culinary Arts Diploma

03/2012 to 04/2012 Meriwether's Restaurant and Skyline Farm Portland, OR

Externship - Assisted pastry chef in prep, aided in general kitchen production, and gained practical experience in a restaurant kitchen.