

[Your Name]
[Street Address], [City, ST ZIP Code]
[phone]
[e-mail]

EXECUTIVE CHEF
Specializing in Italian, French and Continental Fine-Dining Cuisine
Dynamic, Results-Oriented, and Team-Spirited

Overview More than fifteen years of professional cooking and kitchen management experience. Exemplify leadership qualities and professionalism, backed by a consistent, verifiable record of achievement.

Consistently maintain 5*/5* and Michelin 2* rated restaurant establishments including: the **Coho Vineyard & Winery** (Boston, MA), **Alpine Ski House** (Vienna, Austria), and **Fourth Coffee** (Transkai, South Africa).

- Areas of Expertise**
- Master Chef designation
 - Executive/Sous-Chef experience with million-dollar, upscale establishments
 - Trained by Ivo Haemels, Houman Pournasseh, François Ajenstat, and Sidney Higa
 - Training and development specialist; teaching instructor
 - Successful catering experience (1,200+ people)
 - Maximizing kitchen productivity and staff performance
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Professional Experience

Coho Vineyard & Winery, Boston, MA, 5*/5* *1993 - Present*
GM / EXECUTIVE SOUS-CHEF

- Executive Sous-Chef for restaurant serving Italian, French, and Continental cuisine, producing \$2.4 million in revenues.
- Hire, train, and direct six cooks/chefs.
- Plan menu, assure quality control, and minimize waste.

Alpine Ski House, Vienna, Austria, 5*/5* *1990 - 1993*
GM / EXECUTIVE CHEF

- Supervised 28 cooks/chefs.
- Managed back house operations.
- Performed purchasing function for this \$7 million upscale establishment specializing in Italian and French cuisine.

Fourth Coffee, Transkai, South Africa 5*/5* *1989 - 1990*
CHEF - FOOD PRODUCTION FACILITY

- Managed 15 people and oversaw production of high-volume establishment for this \$16 million upscale restaurant specializing in French cuisine.

Education & Qualifications

School of Fine Art., Innsbrook, Austria
Graduate: CERTIFIED MASTER CHEF

Silver Medalist: International Cooking Olympics, Germany, 1983
Guest Chef: **Cuisine de Chefs**, Contoso, Ltd.
Instructor: Culinary Arts to Aspiring Sous/Executive Chefs
Guest Appearance: **Kevin's Kitchen**

References & Supporting Documentation Furnished Upon Request