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Objective

To obtain a management or teaching position in a high volume commercial kitchen or culinary program with a company possessing high standards in sanitation and food safety, nutrition, creativity, and work ethic. The food service industry is a place where passion and creativity thrive, therefore my goal as a manager or chef is to instill both the creative drive and skill set in each employee or student to benefit the kitchen in every way. Learning is a resource, and every employee or student should have the opportunity to learn more in this field. I believe my work experience and knowledge would open an avenue of communication to make this possible, not only in food production but in managing waste and food cost, inventory control, and sanitation & food safety.

My long term goal is to create a menu with local, sustainable, and seasonable items to promote more nutrition. Growing a kitchen garden is also a main component of this goal, not only for freshness but lowering food costs as well.

Employment History

Education