

# Mike Trivet, Chef

143 Main Ave, Nashville, TN, 23332, United States, 890-555-0401,  
rozenboomchantal@gmail.com

---

Date of birth	05/10/1985	Nationality	USA
Place of birth	Nashville, TN	Driving license	Full

---

**PROFILE** Creative and forward-thinking Chef with 10 years of experience in French, Italian, and American cuisines.

---

## EMPLOYMENT HISTORY

Jan 2013 – Nov 2017 **Chef, The Cobbler** Atlanta, GA

As a Chef at The Cobbler, I work in a fine dining authentic French restaurant. My daily responsibilities include:

- Leading Chef in a team of six Chefs doing an average of 250 pax a day.
- Designing new menu options with the venue's management
- Assigning work to the prep Cooks and Sous Chefs
- Taking daily inventory of produce, meats, and dairy products
- Training and recruitments of all kitchen staff
- Managing relationships with food suppliers and vendors

Nov 2010 – Jan 2013 **Chef, Rhinos** Atlanta, GA

As a Chef at Rhinos, I worked in an American casual dining setting. My daily responsibilities included:

- Working with the kitchen staff to make stock was are prepped, cooked, and ready for service
- Ensuring all sanitation and food safety guidelines are met around the clock
- Suggesting ingredient alternatives for customers with diet restrictions.
- Maintaining oversight on a daily basis in a high paced kitchen environment

Jan 2007 – Jan 2013 **Chef, Maggiano's Pizza** Atlanta, GA

As a Chef at Maggiano's Pizza, I was responsible for cooking pasta in a fine dining setting. My responsibility included:

- Daily food preparation
  - Stocking and ordering produce
  - Cooking fresh orders of pasta, per each ticket
  - Coordinating with the other chefs to make sure orders were delivered on time
  - Cleaning and sanitizing the workstation throughout the day
- 

## EDUCATION

**Culinary School of Atlanta** Atlanta, GA

---

## SKILLS

Desserts

Baking

Leadership

Hygiene Awareness