

Mike Trivet

Chef



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DATE / PLACE OF BIRTH 05/10/1985 / 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
[ATLANTA, GA](#)

Chef

The Cobbler

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
[ATLANTA, GA](#)

Chef

Rhinos

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

ATLANTA, GA

Chef

Maggiano's Pizza

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 chef's to make sure orders were delivered on time
- Cleaning and sanitizing the workstation throughout the day

Education

ATLANTA, GA

Culinary School of Atlanta

Skills

Desserts

Leadership

Baking

Hygiene Awareness