

# Mike Trivet



## Chef

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<b>Nationality</b>	USA	<b>Driving license</b>	Full

## 01 PROFILE

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

## 02 EMPLOYMENT HISTORY

01/2013 – 11/2017

### **Chef at 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

11/2010 – 01/2013

### **Chef at 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

01/2007 – 01/2013

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

**03 EDUCATION**

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**Culinary School of Atlanta**

*Atlanta, GA*

**04 SKILLS**

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Desserts

Baking

Leadership

Hygiene Awareness