



# Mike Trivet

Chef

## Info

### Address

143 Main Ave, Nashville,  
TN, 23332, United States

### Phone

890-555-0401

### Email

rozenboomchantal@gmail.com

### Date / Place of birth

05/10/1985  
Nashville, TN

### Driving license

Full

### Nationality

USA

## Skills

Desserts

Baking

Leadership

Hygiene Awareness

## Profile

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

## Employment History

### Chef, The Cobbler

Jan 2013 – Nov 2017 📍 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

### Chef, Rhinos

Nov 2010 – Jan 2013 📍 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

### Chef, Maggiano's Pizza

Jan 2007 – Jan 2013 📍 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

## Education

Culinary School of Atlanta

📍 Atlanta, GA