



Vince O'Neil

Head Chef

Profile

Passionate Head Chef, ACF certified, with nine years of culinary working experience in five-star hotel establishments. Highly accomplished in creating innovative recipes and implementing cost efficiencies in kitchen management procedures. Business savvy with extensive experience in restaurant operations, including pricing, budgeting, marketing, and business management. Won Chef of the Year Award for innovated food design at the ACF annual gala of 2018.

Employment History

Head Chef at The Glitz Hotel, Las Vegas

January 2018 — December 2019

Achieved \$2 million in gross revenue within the first three months of employment due to the revamping of menu items and the inclusion of signature dishes for the establishment.

- Responsible for training, developing and motivating culinary staff and kitchen supervisors to meet food preparation and serving standards
- Teach junior chefs the ins and outs of following defined recipes and how to add their own twist to traditional dishes
- Create a positive working environment and lead by example to motivate, counsel and inspire staff to strive towards professional excellence at all times
- Direct day to day operations in the kitchen and also dining areas
- Allocate tasks and duties to a team of 30 staff members with specific guidance regarding preparation time frames of food items as well as sanitation and restocking activities
- Responsible for organizing replacement employees during staff absence and also peak times such as weekends and seasonal holiday periods
- Provide guidance and direction to restaurant workers, including setting performance standards and monitoring performance.
- Accountable for developing and testing menu items as well as the pricing of all menu items

Head Chef at La Fleur Restaurant, Reston

January 2015 — December 2017

Saved 30% in food expenditure costs for the year by sourcing meat and fresh produce from local suppliers and farmers cutting down transportation costs and improving delivery times which mean all food items could be delivered on a just in time basis reducing cold storage utility costs as well.

- Actively involved in creating new dishes per industry trends and organizing tastings for select patrons to get their opinions and feedback
- Responsible for process and procedures guidelines relating to the preparation and cooking techniques to be followed in the kitchen

Details

1515 Pacific Ave, Los Angeles, CA 90291, United States, (541) 754-3010

email@email.com

Place of birth

San Antonio

Nationality

American

Driving license

Full

Links

[Instagram](#)

[Pinterest](#)

Skills

[Food Safety & Sanitation](#)

[Food Service Management](#)

[Sanitation Strategies](#)

[Inventory Rotation](#)

[Food Sciences](#)

[Inventory Control](#)

[Batch Cooking](#)

[Pastry & Baking](#)

[Dish Assembly](#)

[Cordon Bleu](#)

[Decoration Template Design](#)

[Sampling & Tasting](#)

[Kitchen Process Flow](#)

[Regulatory Compliance & Documentation](#)

[Food Cost Control](#)

- Accountable for inspection of dishes before they get served testing them for visual aesthetics and flavor, texture and taste
- Approve all food displays and promotional props placed in the restaurant
- Ensure compliance of quality health and safety standards regarding food handling, sanitation and equipment upkeep and facility maintenance following government and industry laws and regulations
- Responsible for creating an equipment maintenance schedule to ensure that all tools and kitchen equipment is maintained correctly and in working order
- Review comment cards and guest responses on social media and handle any negative feedback accordingly

Education

Master of Science in Culinary Arts, The Culinary Institute of New York, Rochelle

May 2019 — Present

Certified Head Chef, American Culinary Federation, Springfield

June 2018 — December 2018

- 2000 hours of practical training completed
- 180 culinary credits obtained

Associate's Degree in Restaurant Management, California Culinary Academy, San Francisco

February 2013 — December 2014

Course Curriculum: Nutrition, Baking Techniques, Pastry Making, Meat, Fish & Poultry Science, Food Safety Management, Hospitality Management

Certified Member, American Culinary Foundation (ACF), Online

January 2012 — December 2012

Accredited Platinum Member, American Personal & Private Chef Institute & Association, Online

January 2011 — January 2011

Advanced Certificate in Baking and Pastry Arts, Institute of Culinary Education, Brooklyn

January 2010 — December 2010

Courses

Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood

December 2019 — December 2019

Head Chef Boot Camp for Policy and Change, James Beard Foundation, Manhattan

January 2017 — July 2017

Recipe Compilation

Menu Design

Local Food Culture

Plating Techniques

International Cooking Trends

Green Cooking Styles

Portion Sizing, Precision, Presentation

Ingredient Selection

Equipment Maintenance

Gesshin Sharpening Stones

Baby/Mini/Small Offset Spatula

Zalto Bordeaux Glassware

Microplane Cheese Grater

Pastry Tamper

Lemon Reamer

Rolling Pin

Gravy Separator

Spatula

Sushi Roller

Mortar & Pestle

Pudding Steamer

Sous Vide

Potato Chipper

Ravioli Maker

Mandoline

Serrated 10 Inch Knife

Hobbies

Skiing, Skydiving, Art