

# VINCE O'NEIL

Head Chef

## INFO

### ADDRESS

1515 Pacific Ave, Los Angeles, CA  
90291, United States

### PHONE

(541) 754-3010

### EMAIL

email@email.com

### PLACE OF BIRTH

San Antonio

### DRIVING LICENSE

Full

### NATIONALITY

American

## LINKS

[Instagram](#)

[Pinterest](#)

## SKILLS

Food Safety & Sanitation

Food Service Management

Sanitation Strategies

Inventory Rotation

## 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, The Glitz Hotel

Las Vegas

Jan 2018 — Dec 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, La Fleur Restaurant

Reston

Jan 2015 — Dec 2017

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

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

*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
- 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

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## EDUCATION

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

Rochelle

May 2019 — Present

### Certified Head Chef, American Culinary Federation

Springfield

Jun 2018 — Dec 2018

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

### Associate's Degree in Restaurant Management, California Culinary Academy

San Francisco

Feb 2013 — Dec 2014

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

### Certified Member, American Culinary Foundation (ACF)

Online

Jan 2012 — Dec 2012

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

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

Jan 2011 — Jan 2011

Online

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

Jan 2010 — Dec 2010

Brooklyn

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## COURSES

### Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood

Dec 2019 — Dec 2019

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

Jan 2017 — Jul 2017