

# Vince O'Neil, Head Chef

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Place of birth	San Antonio	Driving license	Full
Nationality	American		

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LINKS [Instagram](#), [Pinterest](#)

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**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.*

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## EMPLOYMENT HISTORY

Jan 2018 — Dec 2019 **Head Chef, The Glitz Hotel** Las Vegas

*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

Jan 2015 — Dec 2017 **Head Chef, La Fleur Restaurant** Reston

*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

May 2019 — Present **Master of Science in Culinary Arts, The Culinary Institute of New York** Rochelle

Jun 2018 — Dec 2018 **Certified Head Chef, American Culinary Federation** Springfield

- 2000 hours of practical training completed

- 180 culinary credits obtained

Feb 2013 — Dec 2014	<b>Associate's Degree in Restaurant Management, California Culinary Academy</b>	San Francisco
	Course Curriculum: Nutrition, Baking Techniques, Pastry Making, Meat, Fish & Poultry Science, Food Safety Management, Hospitality Management	
Jan 2012 — Dec 2012	<b>Certified Member, American Culinary Foundation (ACF)</b>	Online
Jan 2011 — Jan 2011	<b>Accredited Platinum Member, American Personal &amp; Private Chef Institute &amp; Association</b>	Online
Jan 2010 — Dec 2010	<b>Advanced Certificate in Baking and Pastry Arts, Institute of Culinary Education</b>	Brooklyn

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<b>SKILLS</b>	Food Safety & Sanitation	Expert	Portion Sizing, Precision, Presentation	Expert
	Food Service Management	Expert	Ingredient Selection	Expert
	Sanitation Strategies	Expert	Equipment Maintenance	Expert
	Inventory Rotation	Expert	Geshin Sharpening Stones	Expert
	Food Sciences	Expert	Baby/Mini/Small Offset Spatula	Expert
	Inventory Control	Expert	Zalto Bordeaux Glassware	Expert
	Batch Cooking	Expert	Microplane Cheese Grater	Expert
	Pastry & Baking	Expert	Pastry Tamper	Expert
	Dish Assembly	Expert	Lemon Reamer	Expert
	Cordon Bleu	Expert	Rolling Pin	Expert
	Decoration Template Design	Expert	Gravy Separator	Expert
	Sampling & Tasting	Expert	Spatula	Expert
	Kitchen Process Flow	Expert	Sushi Roller	Expert
	Regulatory Compliance & Documentation	Expert	Mortar & Pestle	Expert
	Food Cost Control	Expert	Pudding Steamer	Expert
	Recipe Compilation	Expert	Sous Vide	Expert
	Menu Design	Expert	Potato Chipper	Expert
	Local Food Culture	Expert	Ravioli Maker	Expert
	Plating Techniques	Expert	Mandoline	Expert
	International Cooking Trends	Expert	Serrated 10 Inch Knife	Expert
Green Cooking Styles	Expert			

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#### COURSES

Dec 2019 — Dec 2019	<b>Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood</b>
Jan 2017 — Jul 2017	<b>Head Chef Boot Camp for Policy and Change, James Beard Foundation, Manhattan</b>

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#### HOBBIES

Skiing, Skydiving, Art