



Vince O'Neil

Head Chef

Los Angeles, United States email@email.com

Details

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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



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

Jan 2018 — Dec 2019

Las Vegas

Head Chef at The Glitz Hotel

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

Reston

Head Chef at La Fleur Restaurant

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

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



Microplane Cheese Grater



Pastry Tamper



Lemon Reamer



Education

May 2019 — Present

Rochelle

The Culinary Institute of New York

Master of Science in Culinary Arts

Jun 2018 — Dec 2018

Springfield

American Culinary Federation

Certified Head Chef

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

Feb 2013 — Dec 2014

San Francisco

California Culinary Academy

Associate's Degree in Restaurant Management

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

Jan 2012 — Dec 2012

Online

American Culinary Foundation (ACF)

Certified Member

Jan 2011 — Jan 2011

Online

American Personal & Private Chef Institute & Association

Accredited Platinum Member

Jan 2010 — Dec 2010

Brooklyn

Institute of Culinary Education

Advanced Certificate in Baking and Pastry Arts

Courses

Dec 2019 — Dec 2019

Italian Cooking Fundamentals Course at-
Skirball Cultural Center, Brentwood

Jan 2017 — Jul 2017

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

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