



Vince O'Neil

Head Chef

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NATIONALITY	American	DRIVING LICENSE	Full
LINKS	Instagram , Pinterest		

01 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.

02 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

03 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

04 SKILLS

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

05 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

06 HOBBIES

Skiing, Skydiving, Art