

Kevin M. Addis Jr.

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Professional Objective: To obtain an executive chef position where my culinary skills can be fully utilized

Education: Johnson & Wales University
Providence, RI

Associates in Science, Culinary Arts

05 / 05

Bachelors of Science, Food Service Management

11 / 08

Daily catch Brookline, ma

1/10- present

Chef / restaurant manager

- Restaurant inventory, ordering, and vendor relations
- Maintain restaurant procedures and operations by example
- Seasonal menu and special creations
- Rated 4.5 out of 5 stars yelp & rated number 1 restaurant in brookline

Portofinos Philadelphia, PA

3/09- 10/09

Executive Chef

- Maintain inventory, proper kitchen sanitation, organization of kitchen
- Responsible for daily produce, seafood, and meat orders
- Oversee daily prep and production to insure quality and consistency
- Menu development for banquets, catering events, conventions

Blue Grotto Providence, RI

3/08- 12/08

Chef De Cuisine

- Reconfigured the organization of sauté station, walk-in, dry storage
- Conceptualized daily specials for service
- Menu development and entrée creation
- Inventory, food purchasing, creation of prep sheets, and recipe development

Red Stripe Brasserie Providence, RI

3/07- 3/08

Sous Chef

- Oversaw and worked fast pace line consisting of expo, sauté, grill, garde manger ensuring accurate execution
- Conceptualized daily specials for service
- Maintained inventory, communicated orders with vendors
- Assisted Restaurant Manager in opening and closing procedures, responsible for kitchen sanitation

Capriccio Providence, RI

1/06 – 2/07

Line Cook

- Trained by Master Chef, “Nino” D’Urso, in Northern Italian / International style Cuisine
- Maintained all fresh water fish & seafood
- Created new seafood inventory list & FIFO systems

Pearl Restaurant and Lounge Providence, RI

11/04 - 1/06

Sous Chef/ Sauté Cook

- Ran a fast pace sauté station, created 3 dishes for contemporary American Style Restaurant
- Prepared and organized banquets, catering events, appetizer parties and pasta bars for 50-300 guest events
- Designed and created plate presentations for the Providence Monthly Journal

Humming Bird Room Spring Mills, PA

9/00 - 8/03

Food Prep/Line Cook

- Trained in Traditional/International French Cuisine at four Star establishment
- Became fluent in various positions Garde Manger, Grill, Sauté, Pastry