

## **Brandon Hunter/*Chef de Cuisine***

Born 08/24/1991

Age: 24

12905 Private Drive 7137 Rolla, Missouri 65401 (573)201-1531

### **Culinary Skills / Knowledge**

- Certified Chef de Cuisine
- Hiring and Training
- Planning and Organizing a Restaurant
- Wines and Spirits Management
- Roasting, Braising, Sautéing Skills
- Meat Fabrication
- Nutritional Cooking
- Advanced Pastry Techniques
- Advanced Baking Principles
- Skilled in Asian Food

### **Other Skills/Qualities**

- a creative interest in food and cookery
- strong communication skills
- leadership and management skills
- the ability to organize and plan your own work and that of others
- the ability to control a budget and work with figures
- the ability to work under pressure and make quick decisions
- high standards of cleanliness and hygiene
- stamina with the ability to cope in a hot and busy kitchen
- The ability to deal calmly with unexpected situations and crises.

### **Culinary Achievements**

- Successfully staffed, ordered food, prepared meals, maintained food and labor costs for all types of restaurants and cuisines ranging from French, American, Chinese, Japanese, and many others.
- Proficient in fusing different styles and cuisines of cooking
- Attained level of Certified Chef de Cuisine from American Culinary Federation, demonstrating skills to perform culinary art to the very highest of standards.

## Professional Experience

**Houlihans Bar and Grill**, Springfield, Missouri 07/2010 – 03/2011

### Host/Busser/Dish Washer/Prep Cook/Line Cook

Started as a Host and through hard work and a great attitude, managed to learn all of the back of the house and become one of the Head Line cooks on the BOH staff.

**Santa Fe Grill**, Springfield, Missouri 03/2011-08/2011

### Lead Line Cook

Served as one of 5 salary full time line cooks in a fine dining New Mexico cuisine restaurant. Responsible for training staff and recipe fine tuning. Assembled food according to established guidelines, prepared food for grilling as well as salad preparation. Cooked food according to the owner/head chef's recipes. Performed a wide range of kitchen duties including, Salad prep and production, sauté cooking, grill, expo, and every other position in the BOH.

**Ocean Zen**, Springfield, Missouri 08/2011 – 03/2015

### Co-Head Chef/Kitchen Manager

As co-head chef and Kitchen Manager I split/shared/alternated the duties of running the entire kitchen.

Some duties included:

- Scheduling Employees
- Hiring/Firing and training of new line cooks
- Ordering Product, maintaining safe and sanitary storage and handling of the products (Meat, Seafood, Produce, etc.) in compliance with health code requirements
- Being a leader on the cook's line by working the Expo station verbally reading very loud and clear each food order/ticket that is rang in by FOH staff and printed on the cook's line printer.
- Organized and coordinated 5 separate cooks stations (Grill, Sautee, Fry, Salads/Desserts, and Sushi) to produce the correct items in the correct order and Temperature (steaks, seafood, etc.) on whichever ticket was up next.
- Maintain and guarantee each and every item that gets sent to a customer's table meets all the standards we expect in our Fine dining kitchen (taste, appearance, portion size, and correct temperature if required)
- Maintaining labor and food costs
- Designing and creating daily specials for Lunch service and Dinner service both

**Early Bird Breakfast Pub**, Springfield, Missouri 03/2015 – 09/2015

### Full Time Lead Line Cook

Worked as one part of a 5 man cooks line covering all ranges of breakfast foods that had a fancy twist and nice presentation. Performed in every possible position as was required due to only being 2 cooks on the clock Monday – Thursday.

