***Goal:***

I am a thoughtful and responsible individual searching for fulfilling work. Over 10 years of experience in high pace kitchens has enriched me with quick problem-solving skills and a fine attention to detail all while working in a safe and timely manner. I’m most excited about meeting new people and learning new skills, as well as sharing my own. I hope to bring good energy and positivity anywhere I go.

***Certification:***

* Food safe 2
* Class 5 Drivers license
* Culinary Arts Associate Certificate
* Standard First Aid / CPR / AED Level 1

***Education:***

2012-2013 ***BCIT*** **Vancouver, B.C.**

* *Railway Conductor certificate*

2010-2011  ***BCIT*** **Burnaby, B.C.**

* *Trades discovery associate certificate*

2007-2008 ***Vancouver Island University (via SD46)* Gibsons, B.C.**

* *culinary arts certificate (Ace-it 12A)*

2003-2007 ***Chatelech Secondary* Gibsons, B.C.**

* *Dogwood Diploma*

***Experience:***

2003-2009/ ***YMCA Camp Elphinestone*  Landale, B.C.**

2018-Present *Ran a full summer camp kitchen, as head food director,*

*serving up to 500 guests*

* *Scheduled and supervised a staff of 5-15 people*
* *Wrote menu items for camp, special events and special dietary needs*
* *Regularly made food deliveries and pick ups’*
* *Familiarized with vehicle operations for company vehicles*

2022-2023 ***Sprinter Delivery*  Gibsons, B.C.**

*Performed mail delivery as a short-haul truck driver/courier*

* *Organized and cleaned the warehouse and vehicle daily*
* *Performed vehicle maintenance/kept vehicle in good working condition*
* *Kept a professional familiarity with roads, customers, and delivery receptacles*
* *Used GPS navigation to map out and complete route in most efficient way*
* *Delt with customers face-to-face in a positive and courteous manner*
* *Showed aptitude when sorting, collecting and delivering parcels and mail*
* *Made deliveries in all kinds of weather and road conditions, including heavy snow*

***Experience continued:***

2020-2021 ***B.C. Ferries*  Gibsons, B.C.**

*Performed multiple duties including food service*

*and preparation, janitorial duties, and cashier duties*

* *Worked on-call, having to be available at anytime*
* *Enthusiastically complied with company and*

*Government marine regulations*

* *Worked customer service on one of B.C. Ferries busiest routes*

2015-2017 ***Pizzeria Bufala*  Vancouver, B.C.**

*Cooked fine Italian pizza and meats, as sous-chef*

* *Performed well in a strong team-based atmosphere*
* *Worked long hours*
* *Helped Lead a team of 10 – 20 people*

2013-2015 ***Elephant and Castle Pub* Vancouver, B.C.**

*Cooked classic English pub food and managed the kitchen, as*

*Sous-chef*

* *Worked my way up from dishwasher to assistant kitchen manager*
* *Showed great devotion to my workplace*

2011-2012 ***Liquids and solids café and market* Vancouver, B.C.**

*Mass produced and delivered packaged soups, stocks and sauces*

* *Worked on-call*
* *Learned valuable mass-cookery techniques*
* *Learned to utilize time management skills to meet deadlines*

**References:**

Ryan Kennedy

Chef

Subeez café and bar/

Elephant and castle pub/

Pizzeria Bufala

604-992-5962

Sarah Roberts

Food Services Manager

YMCA Camp Elphinstone

1-647-784-3883

Lenea Grace

Camp Manager

YMCA Camp Elphinstone

604-842-2996