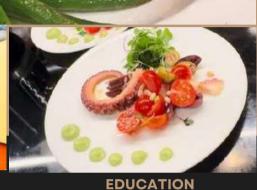
## Sharon



Contact Info Based in Miami Fl

## communication

Leadership Knife skills communication Food Preparation creativity High level of Discipline Attention to Detail Budgeting High Profile Cooking Le Cordon Bleu culinary school Scottsdale Az.

Relevant Coursework: Travel, , Yacht service, charter, and private specialized in fine dining - international cuisine, Hospitality, Wine, Spirits, and Beverage, Cost control analysis, Health Cuisine and Nutrition, Dietary restrictions Food science, Facilities Management, Supervision and Management, Gastronomy, Event hospitality and small business Development and mgt.



knife& Block

Privale Chef

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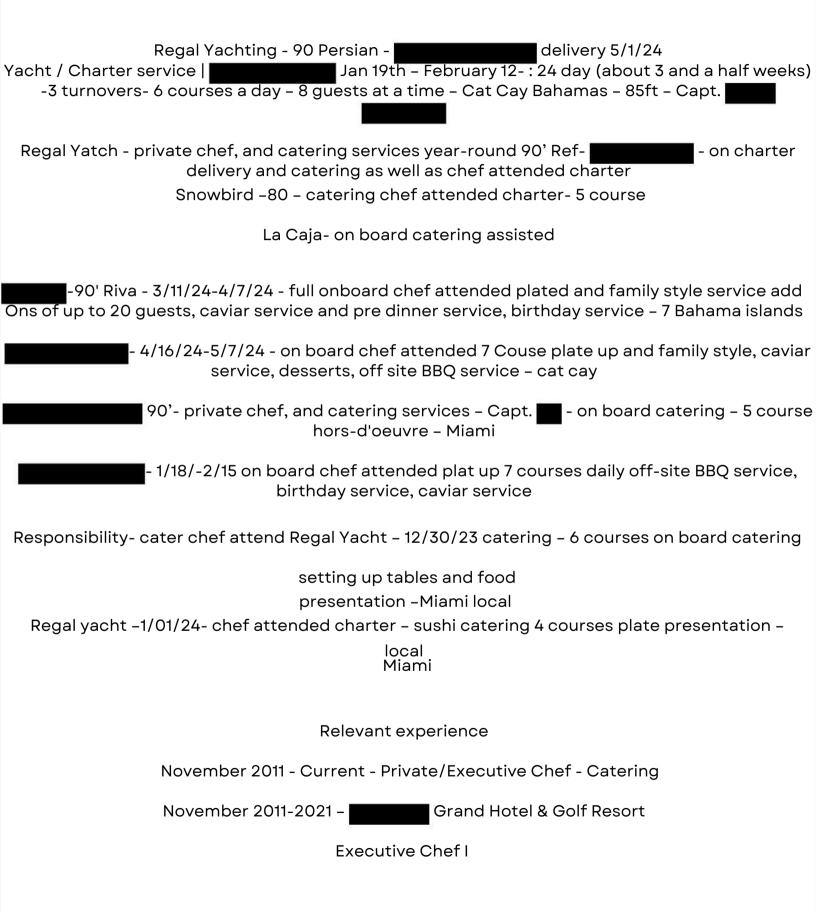
Personal info

DOB-03/06/1988 Nationality/passport-American language- English /Spanish health- excellent-non smoker/drinker Drivers license - yes Home location- Miami,fl



## 17+ years EXPERIENCE

Private Chef I Catering Service I Delivery service I In home Chef I Meal Preparation I Menu planning and Building I



Menu Building, MLS menus (major league soccer teams) | Scheduling full BOH | Fine Dining | Chef attended stations | Brunch catering | Sushi | Special Event Catering | Weddings | Quinceanera's |

## Ah-so – sushi and fine dining- executive chef – hire staff, menu building, ordering, scheduling, food cost

2008-2010

Kitchen Supervisor I CCA - Prison I Eloy, Arizona



Cold Kitchen and HorsD oeuvres I Preparation I Garage Manger I Rotisserie I Saucier

2006- Le Cordon Bleu – Culinary

I have a proven track record of delivering high – quality service while maintaining customer safety and satisfaction

Shape Decorative

