Brent MacGillivray C.C.C

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| **Objective** | *To secure a chef position in a progressive foodservice environment.* |
| **Experience** |
| **Crown Ridge Health Care****Long term care and retirement.****Chef****June 2010 to present** | * Helped to develop a successful working environment as a chef.
* Assisted in management duties in absence of supervisor.
* Culinary demonstrations for seniors and LTC residents.
* Trained new employees according to standard operating procedures.
* Assisted with the development of new policies and procedures.
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| **Waring House Inn, restaurant, conference center and cooking school****Chef****April 2007 to June 2010** | * Worked as chef for restaurant and pub, developed evening specials, and menus for special occasions.
* Taught course in cookery school for seasonal themes.
* Last position as head chef for off premise catering and cookery store.
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| **Crown Plaza Chateau Lacombe.****Chef de Cuisine, La Ronde Restaurant.****July 2005 to September 2006** | * Managed a team of 16 cooks.
* Managed purchasing and inventory control.
* Developed menus for special occasions
* Sustained a sales level of 3.5 million per year
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| **Canadore College****Chef Instructor, Culinary Arts Program.****1999 to May 2005** | * Prepared curicuulum and course content for Chef training and Culinary Arts Program.
* Managed student competions locally and provincially.
* Assisterd students with placement and job success.
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| **Education** | * George Brown College, cook 1 and 2. 1983/84
* Culinary Institute of America, Pastry Arts. 1990-92.
* Humber College, Certified Chef de Cuisine. 1993
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| **Qualifications** | * Certified Chef de Cuisine. C.C.C
* Red Seal Cook and Pastry Cook
* Provided consulting services for hotels and restaurants.
* Operated several restaurant and catering operations.
* Advanced level vegetable, sugar and chocolate demonstration.
* Proficient with most computer software applications
* Professional Ice Carver
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| **Affiliations** | * Member of CFCC and Escoffier Society
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