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. |
| **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. |
| **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 |
| **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. |
| **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 |
| **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 |
| **Affiliations** | * Member of CFCC and Escoffier Society |