

Experience 2010 **Centrico** New York, NY

Stage

- Prep including dessert empanada production

2010 **Butter** New York, NY

Stage

- Prep including pickling and ravioli production

2008-2010 **Chestnut Restaurant** New York, NY

Line Cook

- Worked closely with executive chef on American nouveau seasonal menu
- Prepped and cooked for over 100 covers per night on pantry, grill, and/or sauté line
- Responsible for weekly inventory, ordering, and maintaining an excellent quality of food production and service

2007-2008 **Chestnut Restaurant** New York, NY

Volunteer Cook

- Volunteer assistant at 2007 Star Chefs' Rising Stars event (won Sustainability Award): prepped ingredients for main dish, plated and served over 600 guests
- Volunteer assistant at 2008 Women's Campaign Fund fundraising event: plated three course menu for approximately 40 guests of New York organization raising money to elect women to high level government offices

2003 **Raga Restaurant** New York, NY

Intern

- Interned under Chef Lee Farrington at French Indian fusion restaurant in a three person kitchen

2000 **The Grotto** Northampton, MA

Barback

- Restock bar, collect glasses, dishwash, and mop at closing

Skills Prep and cook for over 100 covers per night in a 2-3 person kitchen, research and recipe testing, expediting, sustainable kitchens, managing staff while having a good time, and awesome family meals

Education **College of Humanities and Fine Arts
Univ. of Massachusetts Amherst, MA**
Concentration: Graphic Design
Bachelor of Arts, February 2000

French Culinary Institute
New York, NY
Fall 2002 - attended Classic Culinary
Arts Program