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**JOB OBJECTIVE:**

Chef in a kitchen specializing in French Bistro cuisine

**CULINARY ACCOMPLISHMENTS:**

RESTAURANT

* Researched, created and planned the menu Abraham Van Houten of the West Hempstead Press called, "Refreshing business in the Hempstead out west"
* Prepared the French, French Bistro, and Cajun Cuisine that made one Bistro, Bistro! the 1998 Silver Spoon Award
	+ Line prepared the sandwiches and appetizers the Sager Survey called "a thrilling treat"
	+ Created original recipes that can be found on he standard menus of **Lime Twist**, **Simple Scrounge, Jean Jang**, **Mouse House**, and several other premier restaurants in the Elben metropolitan area.

CATERING

* Prepared creative delicious consistently-prepared entrees for events of 300 guests and more
* Created and prepared high energy, fitness-oriented meals for U.S. Olympic athletes in training
* Assisted and apprenticed with Gourmet Award winner Chef Euphegenia McWain

**WORK HISTORY:**

Chef, **Bistro, Bistro!**, West Hempstead, MI, 2001 - Present
Visiting Chef & Baker, **Arlington World Cup Center**, Arlington, VA, 2000
Assistant Catering Chef, **Euphegenia McWain**, Elben, NH, 2000

**INTERESTS:**

* Volunteer Caregiver for children born addicted to crack cocaine

Arlen Community Project; Arlen IL

* Active member of the "Adopt a Bridge" environmental protection program
* Creative works published in several national magazines including *The Podunk Review*, *Timeshares*, *Draw and Halving*

**EDUCATION:**

B.A. in Restaurant Management
Eastern Michigan University; Lansing, MI
Anticipated Completion Date: December, 2005