

WORK HISTORY

- 1990 - 1999** EXECUTIVE CHEF • *Club Mediterranee* *Paris, France*
Responsible for Operations which included up to three dining rooms, including one gourmet room. Supervised preparation of up to 3,000 meals per day, including breakfast, lunch, dinner and room service. Worked in resorts of up to 600 rooms. Prepared menus of various international cuisine, depending on location of resort. Managed teams of up to 40 employees. Responsible for personnel management, including performance evaluations. Catered banquets and multi-themed event functions as required. Worked in a variety of locations including Mexico, USA, France, Brazil, Switzerland, Martinique, Japan and Greece; on 6 to 12 month rotational assignments.
- 1988 - 1990** ASSISTANT EXECUTIVE CHEF • *Club Mediterranee* *Paris, France*
Assisted Executive Chef in daily operations as described above. Worked in a variety of locations including Maldives, Martinique, Switzerland, Thailand and Mexico on 6 month assignments.
- 1981 - 1988** VARIOUS EUROPEAN EXPERIENCES
Hotel Carlton • Cannes, France
Hotel Bristol • Paris, France
Potel et Chaboud Traiteur • Paris, France
Hotel Jeanne d'Arc • Crans Montana, Switzerland
Hotel Alpina Savoy • Crans Montana, Switzerland
Restaurante Les Hautes de Crans • Crans Montana, Switzerland
Hotel Le Chamois • Les Contamines, France

LICENSES + CERTIFICATES

- 1980 - 1981** HOTEL POISSON D'ARGENT
Apprenticeship Program and Certification • *Loiret, France*
- 1979 - 1980** CENTRE DE FORMATION D'APPRENTIE
CAP Option Cuisine a "Cuisine Classique" • *Orleans, France*

LANGUAGES

Fluent in *English + French*
Conversational in *Spanish + Portuguese*