

Eunice Natasha Gilbert

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OBJECTIVE

My Career goal is to gain as much knowledge and experience within the Culinary Industry to eventually fulfill my goal of becoming a successful business owner of my catering Company and my own Restaurant.

EDUCATION

- **Culinary Arts and Restaurant Ownership Diploma** Aug 2015- June 2017
The Art Institute of Vancouver
Renfrew St Vancouver BC
- **Level 1 Food Safe** Aug 2015
The Art Institute of Vancouver
Renfrew St Vancouver BC
- **Bachelors of Social Work & Administration** Sept 2005-July 2010
(Completed) University of Jos, Nigeria
- **Advanced Certificate Co-occurring Disorders** Sept 2013- Apr 2014
(Completed) Douglas College New West minister Vancouver BC
- **Diploma in Law (Completed) University of Jos** Aug 2012- July 2014
Jos, Nigeria

WORK EXPERIENCE

Position: Head Chef/Catering Business Owner

Sept 2013 - Current

ARIS' Cuisine (self employed) Vancouver BC

- Menu development
- Recruiting and training of all staff
- Organization, Leadership and Motivational skills
- Health and Safety Regulations
- Budgeting and financial target goals
- Maintaining stock levels
- Ordering food and Equipment
- Negotiating contracts with clients

Position: Line Cook/Lead Prep

Jan 2017 - Current

Milestones, Guildford Surrey BC

- Garde Manger
- Dessert prep and plating
- Teamwork
- Leadership skills
- Safety and Sanitation Procedures
- All station contribution (grill, sauté, fryer)

Position: Prep Cook

Aug 2015 - Feb

2016

Vancouver Club, Vancouver BC

- Prepping food for Banquet
- Buffet and Plating
- Satellite Stations

Position: Residential Support Worker

Jul 2015 - Current

Sheena's Place Elizabeth Fry Society of Greater

Vancouver, Surrey BC

- Taking care of clients in the shelter
- Dispense of food, medication and cloths

SKILLS AND QUALIFICATIONS

- Dedication and Passion to work for the Hospitality Industry
- Creating and maintaining customer satisfaction
- Emergency First aid- community care (level B CPR)
- Social and Community Support Worker
- Fast learner, ability to work well under pressure
- Excellent listening skills, ability to manage & resolve conflict
- Good oral and written communication skills
- Good organization and time management skills
- Highly motivated, reliable and disciplined.

REFERENCES

Atifa Prinsloo

Culinary Instructor

Laselle College Vancouver Renfrew Street

Ph: 604- 367- 6279

Email: aprinloo@lasallecollegevancouver.com

Marjorie Diaz

Residential Support worker

Sheena's Place, Surrey BC

Ph: 778-840-2909

Email: Marjorie.diaz@elizabethfry.com

Krista Siwak

ARIS' Cuisine

Ph: 604-779-5939

Email: kristasiwak@yahoo.ca