HD

Heather Dotto

✉ me@heatherdotto.com

📞 778 835 0164

📍 Vancouver, BC V5T 2G4

Professional Summary

Seeking a position to work as a personal chef within the Culinary Industry where I am able to enhance my skills and knowledge as an aspiring chef to be able to contribute to preparing outstanding dishes and providing the best dining experience for my clients.

Work History

Raiz Holistic Nutrition - **Chef**
Vancouver, BC
06/2021 - Current

- Planning of meals according to clients specifications, preferences and dietary needs
- Collaboration with staff members to create decorative food displays for special event.
- Production and presentation of packaged meals for delivery services

Independant Artist - **Choreographer**
Vancouver, BC
09/2005 - Current

- Choreograph, produce and direct performances for stage, tv and film
- Work closely with producers, costume designers, musical and artistic directors to cohesively present a show.
- Coordinate and supervise rehearsals, giving ideas, feedback and corrections to the artists.

Oasis Lounge - **Bartender**
Vancouver, BC
04/2011 - 04/2013

- Organized bar inventory and storage procedures to keep stock within optimal levels and meet expected customer demands.

Esquires Coffee House - **Barista**
Coquitlam, BC
09/2005 - 06/2007

Savini's - **Front of House Manager**
Perth, Australia, WA
10/2004 - 08/2005

IGA - **Delicatessen Clerk**
Coquitlam, BC
01/2004 - 10/2004

Websites, Portfolios, Profiles

- https://www.lcieducation.com/en/portfolios/students/64148.aspx/#fndtn-projects
- www.instagram.com/dottocooks/
- https://www.linkedin.com/in/heatherdotto/

Education

2021
Lasalle College Vancouver
Diploma in Culinary Arts: in Progress

Certifications

- Serving It Right, Responsible Beverage Service Program - Issued May 2021, Expires May 2026
- Food Safe Level 1, - Issued May 2021, Expires May 2026

Skills

- Recipes and menu planning
- Sanitation guidelines
- Baking and bread making
- Food allergy alternatives

References

Available Upon Request