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| **Amanda Vlahovic**  #110 – 236 8th st, New Westminster, BC, V3H 3P9  Cell: 604-788-6495 – amandavlahovic@gmail.com |
| **Professional Summary**  A solid understanding in front and back of house with an education in the culinary arts and restaurant ownership. Experienced with leadership, team work and guest satisfaction. |
| **Work Experience**   |  |  |  | | --- | --- | --- | | Kitchen Cook | **Bishop’s**  Position Includes:   * Executing flawless dishes in a timely manner with other stations in the kitchen * Leading a station through preparation, service and clean-down * Knowledgeable about Classical European cuisine and its techniques | April 2017-Current  Kitsilano, BC | | Server | **The Boathouse**  Position Includes: Dining room and Banquet room  Duties Include:   * Skillfully promoted item on beverage lists and restaurant specials. * Addressed diner complaints with kitchen staff and served replacement menu items promptly. * Provided friendly and attentive service. | Jan – May 2017  Port Moody, BC | | Head Chef | **Private Off-Site Catering**  Position Includes: Head Chef, Head of Sales and Event Manager  Duties Include:   * Developing a menu, costing, planning and staffing for a private wedding. * Leading and delegating important roles. * Working with clients to develop a common vision. | April 8th, 2017  Langley, BC | | Catering Chef | **The Boathouse: Off-Site Catering- *Uncorked***  Duties Includes:   * Preparing h’orderves for 500 guests. * Practiced safe food handling procedures at all time. * Executed friendly customer service and promoted the product. | March 11th 2017  Coquitlam, BC | | Assistant Chef | **Private Off-Site Catering- *Chef’s for Hire***  Head Chef: Neil Jamieson  Duties Includes:   * Prepping items prior to the event. * Assisting Chef in cooking and setting up during the time of the event. * Replicating plating designs and contributing ideas. | Jan 12th and Feb 22nd, 2017  Vancouver, BC | | Head Pastry Chef | **Private Event**  Duties Includes:   * Baking and decorating 200 cookies * Budgeting, planning and executing a business transaction in a professional matter. | Feb 3rd, 2017  Vancouver, BC | | Kitchen Cook | **The Boathouse**  Positions Includes: Prep, Expo, Salads, Appetizers, Hot Entrée’s, Desserts and Support  Duties Included:   * Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines. * Verified proper portion sizes and consistently attained high food quality standards. | Sept 2015- Jan 2017  Port Moody, BC | | Teacher’s Assistance | **Art Institute**  Duties Included:   * Guiding students in academic and practical studies * Assisting with chef’s lectures in a kitchen classroom | Aug -Sept 2016  Vancouver, BC | |

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| **Education**   |  |  |  |  | | --- | --- | --- | --- | | Culinary Arts and Restaurant Ownership Diploma | **Art Institute of Vancouver**  Studies Include: Catering and Banquet Operations, Basic Fundamentals, Safety and Sanitation, Controlling Costs, A La Carte Kitchen, Marketing, Garde Manger and Pastry | Aug 2015-Current | | | Dance Diploma | **Vancouver Community College**  Studies Include: Careers in Dance and Arts in Context | Sept 2011- June 2013 | | | High School Diploma | **Port Moody Secondary**  Studies Include: Art Foundations 12, Biology 12, English 12,Writing 12, and Studio Arts 12 | | Sept 2006- June 2011 | |
| **Awards/ Achievements**   * Professional Cook 1 –ITA Certification * Food Safe Level 1 Certification * Serving it right Certification * President’s Honor Roll * Dean’s Honor Roll * Perfect Attendance |