|  |
| --- |
| **Amanda Vlahovic**#110 – 236 8th st, New Westminster, BC, V3H 3P9Cell: 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-CurrentKitsilano, BC |
| Server | **The Boathouse**Position Includes: Dining room and Banquet roomDuties 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 2017Port Moody, BC |
| Head Chef | **Private Off-Site Catering**Position Includes: Head Chef, Head of Sales and Event ManagerDuties 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, 2017Langley, 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 2017Coquitlam, BC |
| Assistant Chef | **Private Off-Site Catering- *Chef’s for Hire***Head Chef: Neil JamiesonDuties 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, 2017Vancouver, 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, 2017Vancouver, BC |
| Kitchen Cook | **The Boathouse**Positions Includes: Prep, Expo, Salads, Appetizers, Hot Entrée’s, Desserts and SupportDuties 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 2017Port 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 |

 |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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
 |