

KEVIN EARL WILSON

1762 OAK WAY CHICO CA 95926

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Date 9/03/2019

Dear Hiring Manager:

I am writing to express my interest in the position of Chef de Partie advertised as being open with your restaurant at this time. I am a top-performing Chef de Partie highly skilled in developing quality European and American cuisine and managing high-volume back-of-house operations. I have more than 20 years of experience working in varying restaurant environments, preparing a wide range of dishes, creating unique menu items, overseeing purchasing duties, and training employees. Now I would like to bring my expertise to work for you.

My background demonstrates a results-driven attitude and the capability to address complex problems by devising solutions to increase productivity and contain costs while ensuring superior quality and customer service. I have been regarded as an extremely valuable member of kitchen management teams and have consistently exhibited an ability to surpass customer expectations. I have had outstanding success leading staff and improving efficiency by transferring seamlessly between multiple stations including pantry, fry, broiler, grill, and sauté.

The accompanying résumé can serve to provide you with far greater details of my extensive background and what I have to offer. I believe this position is where my passion for this industry will grow and because of restaurant opportunities provide for your employees. If I am offered this position and I will be ready to hit the ground running and help the restaurant exceed it's own expectations for success. I would appreciate the opportunity to meet with you to discuss my qualifications that will be beneficial to your restaurant success and can be reached at 530-774-6247, Or my email address at kewchef@gmail.com and **Please leave your name, your phone number, a brief message and I will get back as soon possible** . Thank you for your time and consideration.

Sincerely yours,

Kevin Earl Wilson

Enclosed Below Resume

Chef De Partie / Chef

Summary: Talented and quality-oriented Chef de Partie / Chef with 20+ years of experience in classical and contemporary cooking styles encompassing European and American cuisine. Food handler certified with skills in high-volume production, casual, fine, and banquet dining, and catering for special events. Results-driven manager with background in startup enterprises, strategic planning, and purchasing / procurement. Respected supervisor with proven abilities to mentor and training staff to improve kitchen operations.

Food Preparation / Plate Presentation / Prep Work / Leadership Building /Teamwork / Knife Skills / Ordering / Dessert Making, Bread Baking / Breakfast Lunch & Dinner Cooking / Stock Making / Soup Making / Sauce Making / Pizza, Fusion / Set-up, Farm to Table / Salad Making / Scratch Cooking / Comfort Cooking / Family Style Cooking / Recipe Development / A La Carte, Food Safety / Sanitation / Friendliness / Communication Skills.

SELECTED PROFESSIONAL HIGHLIGHTS

- Supervised 12 kitchen staff and as Chef de Partie for Buffalo valley café: working at pantry, sauté, and grill stations, directing catering for special events, and effectively prioritizing and expediting orders to serve as many as 250 guests per hour.
- As Chef de Partie for Patriots club / Pat Barracks on us military base held full responsibility for management entire staff on time management and portion control; oversaw purchasing functions and ensured excellent customer service and customer relations and organization.
- Designed well-received daily specials as Chef de Partie for North Cascades lodge at Stehekin: personally sourced ingredients and maintained cleanliness of broiler, fryers, kitchen,
- Developed reputation throughout my career as well-rounded chef able to multitask between stations like pantry, broiler, grill, fry, sauté, front of house and back of house.

CAREER TIME-LINE

Chef de Partie La Salles Restaurant & cocktail Chico CA	2019
Chef de Partie Buffalo valley café (seasonal) Moran Wyoming	2018 - 2019
Chef de Partie: North Cascades lodge (seasonal) Stehekin WA	2017
Chef de Partie :Three Fork Ranch Lodge and Spa (Seasonal) Savery WY	2016
Chef de Partie : Lumberyard Rotisserie and Grill (seasonal) Cannon Beach OR	2015
Chef de Partie: Big Wave (seasonal) Manzanita OR	2014
Chef de Partie: Lutsen Resort (seasonal) Lutsen, MT	2013
Private Chef/Caregiver: Private Client (contract) Chico	2009-2013
Chef de Partie : Scotty’s Boat Landing Chico CA	2008-2009
Chef de Partie : Patriot’s Club/Pat’s Barracks (contract) Stuttgart, Germany	2007-2008

EDUCATION & PROFESSIONAL DEVELOPMENT

AOS in Culinary Arts, California Culinary Academy, San Francisco, CA
 Certificate of Proficiency in Culinary Arts, Butte Culinary Academy, Chico, CA
 E Food card Food Handler Certificate of Completion CA December 2016 to December 2019

Utah Food Handler Certificate June 2019 to June 2021