

Gabriel M. Wolfe

749 Tanager Circle
Longmont, Colorado 80504
Cell: 720-238-9022

OBJECTIVE

Seeking a full time position with the opportunity to contribute my knowledge and excel in any available position. Looking for an environment that will provide stability and longevity.

QUALIFICATIONS

I have had a love for culinary arts since I was young and have worked in various capacities in the food industry for over ten years. I learn quickly and am a very dedicated, hard working employee. I am a team player and a very outgoing person. If given the opportunity to fill this position I would take great pride in my work. In my current position, I am the equivalent of an executive chef, but also perform all kitchen duties at the same time including developing menus and placing orders. I am familiar with and currently utilize the Sysco online ordering guide.

WORK EXPERIENCE

- | | |
|----------------------------------|---|
| 9/2012 to Present
Denver, CO | Sobriety House, Inc. - Head Chef
Plan meals, purchase food; prep cook and serve three meals per day, five days per week; responsible for kitchen code compliance; plan and supervise preparation and serving and clean-up for weekend meals including hiring of assistants. |
| 2/2011 - 9/2011
Longmont, CO | Circle Graphics
Temporary Contract Production Line worker |
| 10/2008 – 1/2009
Longmont, CO | Terroir: New American Cuisine – Per Diem Chef
Prep work and sous chef. Line cook duties included making sauces and pantry work. |
| 2/2008 – 8/2009
Longmont, CO | Longmont Regent Retirement Community – Sous Chef
Prep work, serving lunch and supper for large groups of people, customer relations and stocking. Responsible for planning meals and supervising food display. |
| 9/2006 – 1/2008
Longmont, CO | Hover Manor Senior Apartment Residence – Chef
Prep work, serving lunch and supper for large groups of people and stocking. Events organizer with emphasis on food presentation. |

EDUCATION

- | | |
|-----------------|---|
| 9/2004 | Cooking School of the Rockies – Boulder, CO |
| 6/2001 - 6/2004 | Qwest Academy – Boulder, CO
Diploma |

SKILLS

-Proficient in the use of conventional ovens, convection ovens, flat tops, grills, pressure cookers and other facets of a commercial kitchen.

- Strong ability to retain recipes and adjust accordingly depending on scope of the event
- Take great pride in presentation of food when planning a menu and serving
- Multi-tasking and product organization
- Computer Literate

REFERENCES

PROFESSIONAL

Rachid Latrache
Hover Manor – Executive Chef
Longmont, CO
(303) 772-9292

Preeya Bilanow
Sysco-Marketing
Denver, CO
(303)709-3732

Loretta Dewey
Sobriety House
121 Acoma Street
Denver, Colorado
(720)381-4334

PERSONAL

Chris Gagne
Longmont, CO
(303) 653-4166

Chris Romey
Longmont, CO
(720)329-7645

Darin Valdez
Denver, CO
(720)829-5655