

Marc Levine

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Authorized to work in the US for any employer

Work Experience

E-Commerce Manager

Wulf's Fish - Boston, MA

November 2020 to Present

- Responsible for cutting, packaging, and shipping high quality frozen seafood products.
- Manage staff to ensure company standards, and proper sanitation.
- Shipping, and receiving raw seafood within HACCP plan.
- Inventory control
- Logistics management
- Menu creation, and proper cost control

Chef Manager/Corporate Dining

LPM Holding, Epicurean Feast - Beverly, MA

2017 to October 2020

- Menu Development: create innovative and popular menu items
- Corporate events: responsible for creation and facilitation of evening corporate events
- Quality Control: assure all menu items are prepared and presented properly
- Purchasing: maintain food and kitchen supplies while maintaining budget
- Scheduling: create schedule for all line cooks while managing labor budget
- Training: responsible for the training of all staff

Head Chef

Volante Farms - Needham, MA

2013 to 2017

- Managed prepared food items for the farm kitchen
- Created daily soups, entrees and warm lunch menu items
- Oversaw seasonal catering event creation and facilitation
- Worked in conjunction with butcher staff in preparing fresh meats

Head Chef

Watch City Brewing Company - Waltham, MA

2006 to 2012

- Responsible for all kitchen operations at 200-seat restaurant
- Menu development and creation of day and nightly specials
- Preparing and presenting all menu items at the highest quality
- Purchasing food and kitchen supplies for the restaurant

- Developing a schedule for all line cooks to maintain a full staff while staying within budget

Education

Associate in Culinary Arts

Cambridge School of Culinary Arts - Cambridge, MA

Skills

- Allergen awareness
- Choke saver
- Profit & Loss (5 years)
- Spanish (10+ years)
- Food Safety Experience (10+ years)
- Food Preparation Experience (10+ years)
- Food Production Experience (10+ years)
- Culinary Experience
- Meat Cutting
- Catering
- Banquet Experience
- Sports coaching
- E-commerce
- Cooking
- Supervising experience
- Restaurant experience
- Purchasing
- Leadership
- Forklift
- Heavy lifting
- Customer service
- Shipping & receiving
- Warehouse experience
- Warehouse management
- Manufacturing
- Order fulfillment
- Kitchen Experience
- Inventory Control
- Microsoft Word
- Management
- Packaging

- Kitchen Management
- Cleaning
- Sales
- Supply Chain
- Logistics
- POS

Certifications and Licenses

ServSafe Manager

2018 to 2022

CPR Certification

Assessments

Attention to detail: Inventory — Proficient

July 2019

Applying systematic processes for managing and storing products and merchandise.

Full results: [Proficient](#)

Attention to detail — Proficient

November 2021

Identifying differences in materials, following instructions, and detecting details among distracting information

Full results: [Proficient](#)

Forklift safety — Proficient

October 2021

Best practices and safety hazards in forklift operation

Full results: [Proficient](#)

Cooking skills: Basic food preparation — Expert

September 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Expert](#)

Cooking skills: Basic food preparation — Expert

September 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Expert](#)

Food safety — Highly Proficient

September 2021

Knowledge of proper food and equipment handling safety measures

Full results: [Highly Proficient](#)

Warehouse associate — Proficient

November 2021

Assesses the tendencies that are important for success in warehouse roles

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.