**Brendan B Kokolsky**

**408-20 Guy Savoie Drive**

**Winnipeg, Manitoba, R2J 3P**

**brendankokolsky1995@gmail.com**

**Objective**

* + To promote myself as a chef in the canadian culinary industry, Excell in food production. Management and customer service, also to gain hours so I may receive my Red seal accreditation

**Education**

Red River College Paterson Global Foods Institute

504 Main Street, R2B 0T1, Winnipeg, Manitoba

Apprenticeship level 2

Graduated class of 2018

Chef: Gordan Bailey

204-632-3960

Carman Collegiate

121 4th street SE, R0G 0J0, Carman, Manitoba

Grade 12

Class of 2016

204-745-2001

**Work Experience**

**Currently employed**

The Gates on Roblin

⁵ Line cook

6945 Roblin Blvd, Headingly, MB, R4H 1A2

***DUTIES***

* Set Line
* Clean line
* Prep
* Create daily special
* Plate and execute menu items
* Maintenance of Kitchen appliances
* Plate and direct to front of house Daily specials

**Past employment**

Joey Kenaston

Kitchen leader 1550 Kenaston Blvd, Winnipeg, MB R3P 0Y4

Chef Stephan Marchand

204-477-5369.

***Duties***

* Set Line
* Labour coasting
* Profit costing nightly
* Nightly cleaning task assigning
* Labour mmanament
* Inventor
* Product management

***2015-2018***

Wiley Point Lodge/Totem Resorts

Totem Road, Sioux Narrows, Ontario

Sous Chef

Chef Brad Coull

807-226-5275

**l*Duties***

- Food cost

* Labour cost
* Guest service
* Staff schedule
* Order food
* High end client events (Bobby hull fishing experience, Jimmy John sandwiches corporate party, Paul Maurice and the Winnipeg jets)

*2013****-2015 summer***

**Carman Golf Course**

4th Avenue Southwest, Carman, MB.

Line cook, Prep Cook, Apprentice

204-745-2366

***DUIES***

* Plan menu according to dietary restrictions presented in contract
* Greeting guests
* Staff management

***Skills and certifications***

WHIMIS Training Certificate

Food Handlers certificate.

Red river college graduation certificate

Training Staff to accomidate rules, regulations, safety standards

***References***

Mark Falgui Brad Coull

204-297-4551 905-931-2038

Available 2 weeks afte 2 weeks of hiring

Contact by email 24hrs a day.

Contact by cell days. Till 1pn