**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