

Profile

Driven and passionate individual who's committed to delivering exceptional culinary experiences, I view my career as a continuous journey of learning and growth. I bring a dynamic approach to the plate influenced by my journey from home to upscale dining cook and interest for zero waste cooking. By acknowledging my career as an endless source for knowledge, my work environment and peers play a pivotal role in my pursuit for the next dish. I am seeking a position that aligns with my dedication to fostering a career path through application, diligence, and pure joy for cooking.

Education & Skills

Lone Star College System | Ischool High Dual Student Program | G.E.D. Program | Jan. 2018

Dual credit student in the Ischool High program at Lone Star for a majority of my high school career before getting my G.E.D. with awarded college credits in science for excellent scores. My next education goal is to return to school for a bachelors in permaculture or food industry science.

- Knife Skills
- Course Development
- Dietary Needs
- Pastry & Baking
- Plating
- Punctual
- Heat Tolerant
- Attention to Detail
- Unyielding Drive
- Adaptive Learning Style

Experience

"Cook 2", Patisserie, & Oyster Shucker | State of Grace | Feb. 2024 – Sept. 2024

As a versatile culinary professional at State of Grace, I contributed to all three back-of-house departments: Pastry Department, Oyster Bar, and Plancha Station for brunch service. My responsibilities included:

In the pastry department: responsible for preparing and presenting chef-curated charcuterie boards and specialty desserts for our Chef's Counter experience. Ensuring high standards of taste, presentation, and consistency, I collaborated with the pastry team to innovate and execute limited dessert menus alongside our year-round favorites. **In the oyster bar:** I developed proficiency in shucking while maintaining meticulous attention to detail and quality. Effectively managed external distractions, such as engaging with guests or addressing service issues, without compromising the speed of service. My commitment to adhering to best practices ensures top-notch oyster handling and service, contributing to overall customer satisfaction. **On plancha during brunch service:** responsibilities included poaching eggs in large-scale batches and hand-whisking béarnaise for every service, ensuring consistency and excellence daily. When given the opportunity to full double on plancha I present the second course for our Chef's Counter experience inspired by seasonal ingredients and personal creativity.

Morning Line & Prep Chef | TWCC Gary Player Course | 2023 – Feb. 2024

Transitioning from my role at the Palmer Course to the Gary Player Course, I initially served as the seasonal Turn Grill Cook. After demonstrating prolific culinary knowledge, I was quickly bumped up to the main kitchen; soon achieving rapid career advancement earning two consecutive promotions within six-weeks of transferring. Now ascended to a multifaceted role as the Morning Line & Prep Chef, I honed my ability to adapt quickly, demonstrate culinary prowess, and assume a myriad of responsibilities in a high-paced environment.

Morning Operations Leadership: Open the restaurant for daily service, conducting service independently during breakfast hours & carrying out prep work efficiently between orders. **Collaborative Prep Work:** Transition into prep-focused role in the afternoon with occasional extended support through dinner service. Work seamlessly with a dedicated team of cooks to maintain steady flow of service, ensure all prep work is completed efficiently & contribute to a constructive kitchen environment. **Event Coordination:** Take charge of course execution during wine dinners, banquets, & special events; showcasing a commitment to excellence & member satisfaction. Contribute to the success of these events by ensuring the flawless & timely delivery of culinary offerings. **Menu Development & Refinement:** Collaborate with the Executive Chef to fine-tune recipes, run daily lunch specials, & curate dishes for members with specific dietary requirements beyond standard menu offerings. **Batch Cooking:** Undertook large-scale batch cooking to meet the demands of restaurant service, maintaining high standards of quality and presentation.

Philip Beers Cook

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Lead Pool House Line Cook | TWCC Palmer Course | May 2023 – 2023

At The Woodlands Country Club Pool House, I played a central role in kitchen operations during the summer season. My career with Invited Clubs began as the Afternoon Line Cook where I managed independent service during lunch rushes, efficiently completing prep tasks between orders. At the end of each day, I took sole responsibility for closing the kitchen, completing any remaining prep work, and ensuring readiness for the next day.

Midway through the season our pool hours reduced to weekends only and my title evolved into the Lead Pool House Line Cook. My new role came with the responsibility of overseeing all aspects of the kitchen as the only HOH pool employee. On Fridays I restocked pool house ingredients and equipment from the main restaurant building, reassembled the kitchen from "seasonal closure", conducted deep cleaning of appliances, and prepped ingredients for the upcoming weekend service. I opened the pool house to members on Saturdays and Sundays, ensuring a smooth and efficient service throughout the weekend. Wrapped up each Sunday by thoroughly breaking down the kitchen in likeness to "seasonal closure", conducting deep cleaning procedures and redistributing ingredients/equipment to the main buildings for weekday operations.

Resident Baker & Steam Line Attendant | Mom's Country Kitchen | 2021-2022

Interim Head Chef, Sous Chef | Bailey's Homestyle Restaurant | 2021

Sous Chef | Taqueria Oscar | 2020-2021