

ALEX KAHN

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OBJECTIVE To work with professionals that can help me achieve my objective and fulfill my personal and professional goals

WORK EXPERIENCE

June 2003 – November 2003 <i>Line Cook & Prep</i> <ul style="list-style-type: none">• Garde Manger and Amuse Station• Veg cook and Prep• Work Banquets and Outside Events	Oceana Restaurant New York, NY
May 2002 – July 2002 <i>Line Cook</i> <ul style="list-style-type: none">• Prepare Hot/Cold Appetizers/Grill• Prep all necessary food items for the day• Expeditor and Purchaser	Maudies Milagro Mexican Cuisine Austin, TX
September 2001 – May 2002 <i>Line Cook</i> <ul style="list-style-type: none">• Prepare Hot/Cold Appetizers/Sauté/ Grill/Pastry• Prepare food for events, parties, large functions• Work Banquets, Café and Room Service	Four Seasons Hotel Austin, TX
January 2001 – July 2001 <i>Pantry & Line Cook</i> <ul style="list-style-type: none">• Prepare food for events, parties, large events• Prepare Hot/Cold Appetizers/ Sauté• Organize Inventory, Stock Pantry and Prep	Star Canyon Dallas, TX – Austin, TX
August 2000 – February 2001 <i>Prep & Cook</i> <ul style="list-style-type: none">• Prepare food for events, parties, office functions• Learn to cook, bake and make new recipes for people• Cook for customers and employees	Jeffrey's & Cippolina Austin, TX
April 2000 – February 2001 <i>Line Cook & Prep</i> <ul style="list-style-type: none">• Hot/Cold Appetizers/ Sauté/Grill and Pastry• Learn examples of game preparation and cooking• Prep all necessary food items for the day	Hudson's on The Bend Cooking School Austin, TX
May 2000 – September 2000 <i>Prep & Cater</i> <ul style="list-style-type: none">• Learn to cook, bake, make recipes for 10 – 400 people• Cater at parties and small and large events where I have learned to be professional and responsible for myself and represent the company positively.	Word of Mouth Catering Austin, TX

EDUCATION

Culinary Institute of America <ul style="list-style-type: none">• Associate of Occupational Studies Degree• Graduate Westlake High School – Diploma• Central Market Cooking School - Apprentice	Hyde Park, NY 2004 Austin, TX 2002 Austin, TX 1999
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VOLUNTEER

<ul style="list-style-type: none">• An Evening with Charlie Trotter – Texas Book Festival – apprentice• Sunset Safari – One World Theatre – catering assistance• Share our Strength – many chefs combined to feed the needy• White Linen Night – State Theatre – catering/apprentice to chef• Hill Country Food & Wine – Star Canyon – apprentice to chef• White Linen Night – State Theatre – catering/apprentice to chef• Café Boulud - Chef Andrew Carmellini• Union Square Café - Chef Michael Romano• Delmonico's - Chef Emeril Lagasse• Bacco & Redfish Grill - Chef Haley Gabel• Wolfe's - Chef Thomas Wolfe• Truluck's, SiBon, Suzi's China Grill, Sullivan's Steak House• Charlie Trotter's – Chef Charlie Trotter	November 2001 October 2001 June 2001 May 2001 April 2001 June 2000 New York, NY 2001 New York, NY 2001 New Orleans, LA 2000 New Orleans, LA 2000 New Orleans, LA 2000 Austin, TX 2001 Chicago, IL 2002
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