
Gerard Grunn

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Professional Profile

Attended Culinary School in New York City. Worked with Abigail Kirsch Catering. Worked in major Hotel Catering and Event Catering in New York City and Buffalo, NY.

I use my Organizational Leadership and Food Preparation Skills for the Benefit of the Company

Supervision
Catering
Knife skills
Time Management
Knowledge of Foods

Inventory of Stock
Kosher
American Cuisine
Butchering
Stock and Sauces

Professional Accomplishments**Supervision**

Small Kitchen

Catering

Sous Chef

Kosher

Knowledge of Kosher Kitchen

Work History

Lead Cook	Park Springs, Stone Mtn., GA	June 2020 - Present
Sous Chef	Studio 29, New York NY	Jan 2019 – June 2020
Consulting Chef	Carver Hospitality, Atlanta Ga	Sept 2018- Jan 2019
Banquet Cook	Avanti Mansion, Orchard Park, NY	April 2018 – JULY 2018
Lead Breakfast Cook	Delaware North, Buffalo Niagara Airport, Buffalo, NY	November 2017 – April 2018
Banquet Sous Chef	Classic Events at Hotel De Lafayette, Buffalo, NY	May 2016 – July 2017
Banquet Chef	Fox Valley Country Club, Lancaster, NY	February 2015 – April 2016
Lead Line Cook	Gow School/Sage Dining Services, South Wales, NY	August 2014 – January 2015

Education

Culinary Cooking and Catering

NY Food and Hotel Management School, New York, NY

July 1995

References upon Request