

CULINARY RESUME

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WHERE IT ALL BEGAN...

1982 - 1986 // CLEVELAND, Ohio

I remember my Grandmother asking me to press peanut butter cookies with a fork on her speckled, 1950s-era counters. They glistened in the fresh baked sunny air... Lined with groovy, stainless steel trim. They are of course, still my favorite counters & favorite cookies. After two 90° scores, they get a sprinkling of sugar.

Best eaten warm yet cooled just a moment, with a glass of cold milk or hot chocolate.

DAYTON, Ohio

1995 // First Summer Job // Age : 13

Four Seasons Town Club

“ Snack Bar Chef “

This was our neighborhood pool. We all basically lived there from age 6 through high school. My job was simple; sell, cook and clean.

I also handled the cash register and completed a summer successfully without being fired for eating unaccounted food NOR stealing coins.

- Operated flat grill for burgers, bratwurst and perfect paninis.
- Operated microwave for soft pretzels, popcorn and randomness.
- Operated “ SLUSH “ machine to infinity and beyond.
- Distributed candy & ice cream.
- Coins & cash handling

DAYTON, Ohio

1998 - 1999 // Second Job // Age: 16

Macaroni Grill " Bus-Boy "

Reason for Leaving: No Advancement Available

DAYTON, Ohio

1999 - 2005 // Third Job // Age : 17 - 23

Bravo Brio Restaurant Group

Host, Server-Assistant, Server, Prep-Chef, To-Go Cashier

ATHENS, Ohio

2003 - 2004 // **BW3** //

Head Chef (Promoted from Dish, Prep Chef & Chef)

I ran two full grills, both fryers (wing and potato) and a tortilla wrap station during my senior year of college. We also washed all our tools as Head Chefs. This included spraying everything out by hand (we had no tank). Each hot wing container created steam that could cause chemical burns to eyes and nasal passages. Most people did **not** last long in this position / environment. I bought an exhaust fan at Wal-Mart and brought it in. Then, I opened the door a bit and created air-flow so we could successfully move saucy steam out of our face and clean wing tubs without burning our eyes and faces.

www.BuffaloWildWings.com

<https://goo.gl/maps/KvW5gXhHhoJ2>

23 W Union St, Athens, OH 45701

740-594-9464

Indianapolis

2010 - 2011 // **SQUEALER'S BBQ** // Server

Eventually put in two weeks' notice due to low scheduling and unavailable kitchen openings. Good references from CEO & management...

Crystal Boykins & Chef Sean

www.squealersbarbeque.com/menu

DAYTON, Ohio

2012 // **Little City Cooking School**

" Knife Skills Course " 100% Completed, 8 Fingers, 2 Thumbs Still Intact

www.theLittleCityCookingSchool.com

DAYTON, Ohio

2017 - 2018 // **Hoya Foods** /// **China Cottage**

Various Duties for \$10 Hourly Rate

- Web Updates / Graphics & Photography Overhauls / Reprogramming Requests
 - www.HoyaFoods.com
 - www.ChinaCottageRestaurant.com

- Testing Cuisine at Daily Corporate Lunch

- Dishwasher & Kitchen Cleaner Per Meal
- Warehouse Cold Room Food Prep
- Weekly Warehouse Janitorial Fridays
- Semi-Daily Shipment Delivery
 - Refrigerator Truck Loader
 - Driver
 - Unloader
- + Random Tech Support

Note Please: I have multiple résumés at

www.BrianSchmitz.info

Or simply Google...

“Brian Schmitz Resumes”

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