

KIRK J. BOUDREAUX

Personal Chef



chefkirkboudreaux.wix.com/boudreauxscatering



972 786 4910



[facebook/Boudreauxs Cajun Catering](https://facebook.com/BoudreauxsCajunCatering)



K_Boudreaux@yahoo.com



linkedin.com/chefkirkboudreaux



[twitter/Chef_Boudreaux](https://twitter.com/Chef_Boudreaux)



ABOUT ME

Offering over 15 years of professional work experience in preparing dishes and managing a team. Proven ability to produce quickly under pressure without sacrificing quality, have basic mastery of cooking philosophy and technique, and a full range of managerial skills.



OBJECTIVE

Seeking a position as a Chef while utilizing my culinary and organizational skills to add to the taste definition of the company.



EXPERIENCE

Frisco ISD, Frisco, TX Sept 2011 to Sept 2014

(Child Nutritionist/Head Cook)

Prepare and serve quality food according to departmental policies, procedures, and meal schedules; Practice and promote portion control and proper use of leftovers; Working knowledge of kitchen equipment and food production procedures; Train new cooks and coordinate the work of kitchen staff; Perform weekly inventory of all produce, meat, dairy products and dried goods; call suppliers and initiate orders in timely manner; Follow

Hayes & Boone, Dallas, TX Aug 2010 to Aug 2011
(Catering Coordinator)

Responsible for the day-to-day management and organization of the Catering Department and Café for a law firm; Exceeded client and employee expectations by providing superior quality food through menu planning with Chefs, recruiting and training staff, and excellent customer relations with leading food vendors; Directed and conducted safety, sanitation, food, and hygiene standards in accordance to state and company regulations; Consistently met or exceeded quarterly financial targets by 10% or greater; Scheduled and monitored staffing schedules based on clients and needs; Maintained stock levels and order supplies as required. Kept abreast of trends and developments in the industry such as menus and client and management preferences

Lewisville Estates, Lewisville, TX May 2009 to Jan 2010
(Sous Chef)

Worked with the Executive Chef to ensure the highest quality of food preparation and assist with the daily operations of the kitchen; Produced breakfast and lunch for 200 daily; Kept stock rooms, coolers, and freezers cleaned and rotated in accordance with local, state, and county health department policies; Assisted in the coordination and execution of special events; Maintained daily interaction with residents and staff



EDUCATION

LeCordon Blue , Dallas, TX Dec 2008
(Associate of Applied Science)
Culinary Arts

ServSafe Certified
T.A.B.C. Certified
Food Manager Protection Certified



EXPERIENCE

Boudreaux's Cajun Catering, Lewisville, TX
May 2009 to Current (Owner/Manager)

Prepare a variety of specialties for breakfast, lunch, and dinner for major events (Denton Arts Festival) and radio stations (97.9 and 94.5); Menu planning and meal preparation for individuals and families; Coordinate staff of 20 on food preparation and service; Create signature dishes