

FABRICE RENAUDIN

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BROOKLYN, NY 11231

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PROFESSIONAL EXPERIENCE

Chef de Cuisine with experience from Michelin Star to modern style. My cuisine centers around French technique with Seasonal French, and American flavors.

Banquet from parties up to 2000, develop brunch menus, tasting, catering.

Pastry developing new menus, for fine dining and production.

Restaurant, direct all aspects of daily kitchen, creation of daily special, Hire, trainee, coach, supervise.

Hotel, Training of service, kitchen trainees & stewarding teams.

Skill's in a union environment including conflict resolution.

Schedule, Forecasting / Budgeting & Daily revenue management.

Menu planning and implementation, Creating attractive and balanced menu.

Recipes,

Conducting and Tasting

Haccp, Supervision of the setting up, clearing and maintenance of the kitchen area, sanitation and food storage.

Food Control, Update of the inventory records to reflect daily consumption, purchase food provisions and appropriate levels of stock supplies.

Adapt recipes to local ingredients, in contact with purveyors to find the best ingredients.

Formation, Chef De cuisine for Institut Paul Bocuse, Opened Culinary Institute develop all Pastry and kitchen program.

KITCHEN MANAGER

Aug15-Present

Brasserie Gaby Sofitel hotel NYC

Contemporary French Cuisine

DEVELOP all menus for the Brasserie, Room Service, Bar, Private Events.

SUPERVISING all kitchen team, trainee, delegate, direct all aspects of daily kitchen operations.

EXPEDITING all services from Breakfast, lunch, Brunch, Diner.

HACCP control all quality food in kitchen and storage, food properly stored and rotate with respect of rules of hygiene. Ensured proper sanitation standards.

SAFETY RULE, control of proper utilization of equipment and maintenance, accident prevention.

ORDERING, in charge of ordering the needs for all kitchen department and hotel.

CHEF DE CUISINE

HPH Group Le District brasserie Beaubourg

Jun14-Jul 15

Open Brasserie Beaubourg in the French market.

High volume French Brasserie with a inspiration of classical French food with modern presentation and inspiration.

Develop the menus, hire, coach and train a team of 28.

Open the gastronomic restaurant with private fonctions and menus.

Develop the menu for a terrace of 250 seat, review from the New York Times.

CHEF DE CUISINE

April 13-May 14

INSTITUT PAUL BOCUSE LYON FRANCE

Acam Mission of 1 year to develop program of IPB in Guatemala

Open the Culinary Institute of ACAM.

Develop and teaching the pastry and Kitchen program in partnership with Institut Paul Bocuse of Lyon.

Identify the techniques to develop from the culinary program.

Develop pastry and cooking class program for private group from different discipline.

Organize the syllabus of the Pastry, as well as the Basic, Advanced, Superior Culinary French Program

Develop in class theory, Project to Business Development in Food Industry

Restaurant of application.

Work with food purveyors following the need of the syllabus, organizing the receiving room following the HACCP Hygiene rules.

Organize the Final Exams and the graduation of students with elaboration of food with recipes and production.

EXECUTIVE CHEF

Jun 10-Apr 13

Bistrot Cassis NYC

Direct all Aspects of Daily Kitchen.

Food Preparation, Quality Control.

Develop Menus with Seasonal Ingredients, Built relationships with vendor, sourcing the best ingredients

Keep food expenditure within budget.

EXECUTIVE CHEF

Sept 06-May 10

La Mirabelle NYC

Run day to day operations of kitchen.

Received Great reviews from "The New York Times" several times.

Increased the New York Zagat rating by 3 points.

PASTRY SOUS CHEF

Nov 03-Aug 06

The Phoenician Resort, Scottsdale AZ 5 star 5 diamond Resort 2 Michelin Stars.

Pastry Sous Chef at Mary Elaine's, Phoenician resort's Fine dining.

Assisted the executive Chef James Boyce, nominated best Chef by the James Beard Foundation.

Assisted the executive Chef Bradford Thompson, awarded best Chef by the James Beard Foundation.

Supervised pastry station and created new desserts a la carte and special menus.

CHEF DE CUISINE BANQUET

Oct 01 -Oct 03

Ritz Carlton, San Francisco, CA 5 star 5 diamond hotel 1 Michelin Star.

Prepared international cuisines and expedited line for large parties and conventions.

Developed recipes and menus including various style of food for brunch.

Manage the team and prepared food, cooking and plate-up.

CHEF DE CUISINE

Sept 96 -Sept 01

La Reserve NYC 3 stars New York Times.

Chef of the fine dining restaurant in the heart of Manhattan, French classic and nouvelle cuisine.

SOUS CHEF

Mar 91-Aug 96

Lutece NYC 3 Stars New York Times.
Work under Master Chef Andre Soltner.
Saucier for this world renowned restaurant.

CHEF DE PARTIE

Au Crocodile Strasbourg France
Work under Master Chef Emile Jung
Assiste in the organisation of the service.
Control of daily deliveries and HACCP rules.
Involve with new menus.

3 MICHELIN STARS

Jun 88 – Nov 90

EDUCATION & AFFILIATIONS

LE BOURGOGNE TROYES FRANCE 1 MICHELIN STAR
Aprentice, Chef De Partie/Sous Chef

Sep 83 – May 88

APRENTICESHIP FORMATION CENTER, FRANCE
CAP, Culinary Arts

Sep 83 – May 87

CITIZENSHIP

American/French

LANGUAGE

French/English/Spanish

Member Of The Society Culinaire Philantropique

NYC NY

1997/Present

NY State Food Handler Certificate