



ROGER M. SIMONTON

The Art of the Plate, Delivered with Timely Excellence

SOUS CHEF

Valedictorian ▪ **The Culinary Institute of America** ▪ **Class of 2010**

Impassioned “foodie” with 4 years of hospitality achievement, including *Summa cum Laude* performance at The Culinary Institute of America. Promoted twice in 4 years with Marriott for food service and cost-cutting excellence. ServSafe-certified.

First Place ▪ **The Marguerite Stein Culinary Contest** ▪ **2009 & 2010**

EDUCATION

THE CULINARY INSTITUTE OF AMERICA ▪ **Bachelor of Arts Degree in Culinary Arts Management** [2011]

- Gained diverse menu development, food and beverage pairing, sustainable agriculture, and produce distribution experience through a 21-day Food, Wine, and Agriculture Trip to Italy. Toured 8 of 20 gastronomic regions.

CULINARY KNOWLEDGE & SKILLS

Hospitality & Service Management
 Advanced Cooking & Nutrition
 Cookies, Tarts & Mignardises
 Chocolates & Confections

Formal Restaurant Cooking
 Advanced Wine Studies
 Hearth Breads & Rolls
 Classical Banquet Cuisine

Accounting & Budget Management
 Controlling Costs & Purchasing Food
 Menu Development
 Marketing & Food Promotion

CULINARY EXPERIENCE

NORTH FORK MARRIOTT [2007 – Present]

Four-star conference center and hotel with 300 rooms, banquet offerings for 1,000, and meeting facilities seating 2,000 patrons.

Prep Cook [2009 – Present]

- Ensure stellar food service, crafting soups, sauces, vegetables, and pastries from ingredient preparation to completion, in accordance with corporate recipe and brand guidelines. Carve and plate meats / fish while complying with standard portion sizing, kitchen, and quality standards.

Soup Maker | Pantry Cook [2007 – 2008]

Promoted to Soup Maker within 6 months for prompt, accurate order preparation as Pantry Cook. Created salads, dressings, appetizers, sandwiches, and desserts for restaurant / banquet operations serving up to 200 people per hour.

- Cooked 8 varieties of house soups in 40-gallon batches and soups du jour in 5-gallon batches.
- Selected to complete Garde Manger cross-training in salad / salad dressing preparation and plate painting.

CERTIFICATIONS & AFFILIATIONS

ServSafe Certification ▪ American Culinary Federation ▪ Treasurer, Upstate New York Chefs’ Association

Challenge: As a new culinary arts grad with limited related work experience, Roger came to me expressing concern at his employment prospects. He had worked at the same employer throughout his academic studies and feared he would not be able to land a job.

Action: Using an extensive branding and information-gathering process, we quickly uncovered some unique aspects of his credentials to showcase in his new resume, including a promotion in his job, a prestigious contest win, and his valedictorian status at school. I also leveraged photos of the types of food he's prepared to inject a strong visual element to his resume.

Results: Roger used his new resume at his then-current job, as well as in an external search. He was offered a promotion with North Fork Marriott, but chose to join another major hotel chain in the Sous Chef role he wanted. Needless to say, Roger was delighted with this outcome.