

Charlie S. Schaffer
3130 Riley Rd
Solvang, Ca 93463

Objective To develop and implement new strategies to support and sustain the growth of our hospitality business.

Qualifications Proven interpersonal skills; Solid menu development abilities; Personnel management experience and extensive culinary training.

Professional Experience

Schaffer, Oloroso LLC, Los Angeles, California

President/ Owner; 2008 – Present: Started this new business and have overseen its growth due to our quality product, innovative marketing efforts and efficient operations.

Pinot Bistro, The Patina Group, Studio City, California

Executive Chef; 2006 - 2008: Responsible for all aspects of the restaurants operations from menu development, procurement, staffing and training, maintenance, budgeting and financial reporting.

Josephs Citarella, Midtown Enterprises, New York City, New York

Chef de Cuisine; 2004 - 2005: Led kitchen through change of restaurants' culinary concept. Developed and instituted new menu, hired and trained new brigade of cooks and stewards, and formulated procurement, receiving, inventory and sanitation systems.

Freelance Chef, New York City, New York

2004: Various work in catering and food media, especially for Match Catering, Bloomberg Media, Food Network and private clients.

Felidia, New York City, New York

Sous Chef; 2003: Supervision of all kitchen operations especially production of charcuterie, pastas, sauces and ragus.

Alain Ducasse at the Essex House, Group Alain Ducasse, New York City, New York

Tournant, 2001 - 2003: Preparation and service of items on garde manger, entremetier, fish and pastry stations.

The Pearl/The Boarding House, Nantucket, Massachusetts

Sous Chef; 2001: Served as the roundsman for both fine-dining, seasonal restaurants.

Akelarre, San Sebastian, Spain

Commis; 2000: Production and service of items from pastry, fish and garde manger stations.

Corner Café, Buckhead Life Restaurant Group, Atlanta, Georgia

Executive Sous Chef; 1996 - 1998: Responsible for all kitchen operations, especially the creation of daily specials, personnel management and budget direction.

Horseradish Grill, Atlanta, Georgia, Line Cook, 1996.

Slightly North of Broad, Charleston, South Carolina, Sous Chef, 1994 - 1996.

Small Wonder Café, Boulder, Colorado, Sous Chef; 1992 - 1994.

Brigtsen's, New Orleans, Louisiana, Apprenticeship; 1992.

Cooking School of the Rockies, Boulder, Colorado, Assistant Instructor, Fall 1992.

Education

Culinary Institute of America, Hyde Park, New York

Associate Occupational Studies Degree; 2001.

College of Charleston, Charleston, South Carolina

Bachelors of Arts Degree – International Relations and Security Issues; 1995.

Goethe Institute, Santiago, Chile – Advanced Spanish Language Studies, 1998.

Wilderness Ventures, Outdoor Leadership School in Alaska; 1991.

Language

Fluent in English and Spanish.

Travel

Independent travel, study and work in Latin America; 1998 - 1999.

Independent travel and study in Europe; 1993.

References

Available upon request