



Chef Johnathan Schwartz

(954)8041394 eatmylogic@gmail.com eatmylogic.com



Personal Info & Qualifications

DOB: 21/04/1988	STCW 95	ENG 1
Nationality: Canadian	Stratford Chef School	12 years experience
Health: Excellent	Advanced Food Safety Certified	Security Awareness
Location: Fort Lauderdale	Drivers License	Smart Serve Certified

Professional Manifesto

I am hardworking, efficient, and have a positive attitude. I take pride in the quality of my work and I am seeking a work environment filled with like-minded people. I cook all levels of cuisine, from crew meals to tasting menus for guests.

Work Experience

The Reluctant Chef | January 2015 - October 2016
 Head Chef | St. John's, NL, Canada

- Developed a 5 course tasting menu every two weeks
- Customized menus for those with dietary restrictions
- Staff Management: hiring, training, and scheduling
- Focus on supporting local suppliers
- Inventory control and food costing

The Healthy Butcher | March 2011 - April 2013
 Butcher | Parry Sound, ON, Canada

- Customer service and sales
- Butchery of whole animals
- Prepared ready made products
- Focus on supporting local suppliers
- Inventory control

Langdon Hall | Jan 2011 - April 2013
 Chef de Partie | Cambridge, ON, Canada

- Prepared cold appetizers; terrines, pate's, salads
- Butchery, sauce making, and meat cookery
- Plated desserts and pastries
- Baked breads daily
- Contributed menu ideas

Oviinbyrd | Summer, 2005 - 2010
 Chef de Partie | Muskoka, ON, Canada

- Adapted to bi-weekly menu changes
- Placed orders and received inventory
- Responsible for preparing staff meal

Glenn Burney Lodge | April 2013 - November 2013
 Head Chef | Parry Sound, ON, Canada

- Developed Monthly Menus
- Provided dinner, breakfast, day time patio menu
- Executed on & off site caterings
- Expanded retail offerings
- Staff Management: hiring, training, and scheduling

Le Petite Hopital | June 2014
 Private Chef | L'Isle-sur-la-Sorgue, France

- Prepared daily meals for a family of 16
- Hot breakfast, continental breakfast, lunch, dinner
- Sourced food locally
- Prepared meals within the guests budget

From This Rock, Culinary Tour | October 2016
 Travelling Chef | Newfoundland, Canada

- Travelled to small towns across the Province to cook fine dinning meals for an evening open to the public
- Colloborated with additional Chefs to create a unique meal in each location using locally sourced products

Roots, Rants, Roars, Culinary Festival | September 2016
 Participating Chef | Bona Vista, Newfoundland, Canada

- Participated in a dinner for 360 guests
- Contributed the soup course in colloboration with 9 other chefs
- Executed service as a team effort

Tony Butt - Owner The Reluctant Chef 709 746 0658	Alison De Muy - Guest Le Petit Hopital 519 502 7028	Zach Cooksley - General Manager Glenn Burney Lodge 519 993 5528	Roger Dewling - Operations Roots, Rants, Roars 709 766 0711
--	--	--	--