

Rob Hanechak, chef

56-08 184th Street • Flushing, NY 11365 • 718-357-5851 • cell: 516-695-1753

OVERVIEW OF EXPERTISE

- Over fifteen years of professional food preparation and kitchen management
- Proven ability to effectively handle fine dining/high volume operations
- Superior leadership, coaching and teambuilding skills frequently praised by senior management
- Experienced with New American, Traditional Italian, Creole Cajun, Latin Fusion, French-Moroccan, Continental, Mediterranean, Japanese/Sushi and South American cuisines
- Trained under David Bouley, Jeremy Marshall, Nobu Matsuhisa and Starr Boggs

PROFESSIONAL HISTORY

Starr Boggs, Westhampton Beach, NY, *Lead Chef de Partie* **2007-present**

- Designing daily menu changes and specials using indigenous produce and local seafood
- Working the roasting, grill, sauté and hot appetizer stations
- Butchering fish, game and poultry

Vespa, New York, NY, *Working Chef* **2004-2007**

- Supervised daily menu preparation and kitchen staff of six
- Maintained inventory, all aspects of ordering and food costs
- Trained kitchen staff, educated floor staff on daily offerings
- Designed menus for and catered private events for up to 150 guests

Magnolia's, Sayville, NY, *Executive Chef/Consultant* **2003-2004**

- Designed an original and diverse menu for new restaurant
- Established all wholesale accounts and protocols for ordering and food preparation
- Hired, trained and supervised kitchen team of seven

Clove Restaurant, New York, NY, *Working Chef* **2001-2003**

- Oversaw all kitchen operations in high volume setting
- Supervised, recruited, trained and scheduled kitchen crew of ten
- Maintained inventory and all aspects of weekly ordering
- Designed full menu and specials
- Supervised seasonal promotions, price structuring and food/labor costs
- Introduced sanitation training and received excellent marks from inspectors

Commune, New York, NY, *Sous-Chef/Manager* **2000-2001**

Chez es Saada, New York, NY, *Sous-Chef* **1999-2000**

Bowery Bar and Grill, New York, NY, *Sous-Chef* **1998-1999**

Nobu, New York, NY, *Chef de Partie* **1998-1998**

Match Uptown, New York, NY, *Chef de Partie* **1996-1998**

Delightful's Catering, New York, NY, *Owner* **1995-1997**

Aqua Grill, New York, NY, *Grill/Sauté Chef* **1994-1995**

Bouley, New York, NY, *Extern/Lunch Sauté Chef* **1994-1994**

EDUCATION

THE NEW YORK RESTAURANT SCHOOL, New York, NY Associate of Culinary Arts, 1994