

### STATEMENT OF PURPOSE

I have established a decade of experience cooking within many cuisines and environments. I have also applied my management and intellectual assets to develop a unique skill set focused on project conception, design and execution. As a consultant, I have successfully seen restaurant projects open for business and thrive beyond my involvement. My experience extends into the Hotel and Private Club sectors as well as private catering on both grand and intimate scales. As a recognized leader and problem solver, I am considered among my peers and clients as a professional in my field with the highest of standards.

Thank you for your time and consideration,

Alban Plotkin

### SKILLS / EXPERIENCE / AWARDS

- Exceptional Kitchen Management Skills as well as on and off catering execution
- Microsoft Office literate and experienced in standardized inventory and food costing
- Possess a strong skill set within Human Resources and Corporate Training
- James Beard Foundation volunteer for Chef David Kinch event, 2011
- Volunteer for 2 Day Training on Sous Vied and Slow Cooking techniques with David Arnold, 2010
- Member of the Greene County Council of the Arts, Greene County, NY
- Member of the Thomas Cole National Historic Site, Catskill, NY
- Member of the Village of Catskill Zoning Board of Appeals, Catskill, NY
- Scholastic Art Award - NY State, 1993
- Recipient of Greene County Council of the Arts, DEC Grant, 2011
- Eagle Scout Award – BSA, 1993
- Centurion Award for Leadership and Service, National Order of the Arrow Committee, BSA, 2015

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[ALBANPLOTKIN.COM](http://ALBANPLOTKIN.COM)

REFERENCES ARE AVAILABLE UPON REQUEST

CV ATTACHED

## EDUCATION

### **The French Culinary Institute, New York, NY**

*Grand Diploma in Culinary Arts*, November 2011

**ServSafe certified, National Restaurant Association**, License 7796290, April 2011 – April 2016

### **Parsons School of Design / New School University, New York, NY**

*Bachelor of Fine Arts*, September 1997

## EXPERIENCE

### **2017 – Present Sous Chef – Diamond Mills Hotel and Tavern / Saugerties Steamboat Company, Saugerties, NY**

■ Ala cart, Banquets, Special Events and the Mill and Tavern. Primarily focused on managing the kitchen at SCo Location.

### **2016 – 2017 Chef de Cuisine – 394 Main Café, Catskill, NY**

■ Managed high end menu focused on local sourcing and in house production including baking, charcuterie, traditional French techniques.

### **2015 – 2015 Chef de Cuisine – New World Home Cooking, Chef Ric Orlando, Woodstock, NY**

■ Responsible for all kitchen operations including inventory maintenance, ordering, and kitchen staff management.

### **2014 – 2015 Executive Chef – La Conca D'oro, Catskill, NY**

■ Responsible for all kitchen operations, kitchen staff management, and fine dining Italian cuisine wood fired pizza and cuisine.

### **2013 - 2014 Line Cook Hudson Clearwater Restaurant, New York, NY**

### **2013 - 2013 Chef / Project Consultant New York Dog House, Astoria, NY**

■ Participated in the planning of and launch of new establishment. Responsible for management of casual fine dining kitchen with focus on house made sauces and pickling for all dishes. Worked the line daily in an open kitchen, with knowledge of all stations and expediting.

### **2012 - 2013 Line Cook Salvation Taco, Chef April Bloomfield, New York, NY**

■ Responsible for mis en plas and service of sauté station in a high standard kitchen, knowledgeable of all other stations as well

### **2012 – 2012 Executive Chef Sana Fe Uptown, Kingston, NY**

■ Initially hired as a consultant to launch modern American / Mexican restaurant, remained as Executive Chef until a chef was hired.

■ Responsible for all kitchen operations including inventory maintenance, ordering, vendor relations, kitchen staff management.

### **2012 – 2012 Executive Chef Rondout Music Lounge, Kingston, NY**

■ Responsible for kitchen operations including inventory maintenance, ordering, vendor relations, staff management.

■ Design of new menus, concepts, and systems for efficient service for the upcoming re-launch of the restaurant.

### **2011 Student Cook L'Ecole, New York, NY**

■ Worked garde manger, poissonnier, saucier and pastry stations at the restaurant of The FCI, as part of the curriculum.

### **2010 – 2011 Sous Chef / Roundsman - Wheatly Hills Golf Club, Chef John Brill, East Williston, NY**

■ Managed aspects of kitchen operations, reported directly to Executive Chef.

■ Worked large scale catering events as well as a la cart service.

### **2009 - 2010 Sous Che Finn MaCcools, Chef John Brill, Port Washington, NY**

■ Managed all aspects of kitchen operations, report directly to Executive Chef. Played a creative roll in the development of menus.

### **2009 Garde Manger La P'tite Framboise, Chef Jorge Rodriguez, Port Washington, NY**

■ Maintained pantry station in a high pressure, fast pace, fine French restaurant.

### **2008 Prep Cook / Dishwasher Bells Cafe, Catskill, NY**

### **2006-2007 Call Center Trainer PartSearch Technologies, Kingston, NY**

■ Developed and implemented training materials for all facets of the call center operations.

### **2002-2002 Case Manager / Service Coordinator - United Cerebral Palsy, Kingston, NY**

■ Coordinated Medicaid benefits for consumers living in an Intensive Care Facility.

### **1997-2001 Cottage Manager Children's Home of Kingston, Kingston, NY**

■ Managed two residential programs focused on therapeutic behavior modification for youths suffering from a range of emotional and learning difficulties.