

**MARIA J. COVINGTON**

New York, NY | (917) 555-0843 | executivechef27@gmail.com

**PRIVATE CHEF**

Skilled culinary professional, recognized for innovative approaches in the creation of memorable dining experiences. Experience as a personal chef, caterer, pastry chef, and culinary instructor. Innovative with a philosophy based on the use of fresh, local products prepared simply to showcase the natural flavor of ingredients, a respect for locality and sustainability, applied in modern, classic European, modern, and contemporary American styles. Prepare menus designed to meet the personal preferences and dietary requirements of clients. Expertise in one-of-a-kind signature creations, influenced by a melting pot of cultural diversity, and achieving the highest quality.

- Contemporary American Cuisine
- Menu Development
- Gourmet Pastries & Desserts
- Food Safety & Sanitation
- Classic European Cuisine
- Creative Presentation & Plating
- Catering / Banquets / Events
- Dining Room & Kitchen Operations
- Regional Fusion Cuisine
- Food & Beverage Pairing
- Budgeting & Cost Reduction
- Culinary Arts Instructor

**PROFESSIONAL EXPERIENCE****REDWOOD CATERERS, New York, NY**

2007 – Present

*Personal Chef/Executive Chef*

- Private /personal chef for 150+ guests, preparing five course dinners, including a la carte and buffet settings.
- Manage off-site events/catering for up to 1,000+ guests, overseeing 120+ front and back of house personnel.
- Create menus and recipes for two farm to table cafés and restaurants, including layout design.
- Design elegant wedding and specialty cakes and practice artistic bread making to suite the occasion.
- Source produce and provisions locally, working with local farms, farmers markets, and other suppliers.
- Develop and test new recipes for private clients and for large scale catering and restaurant production.
- Apply the art and science of baking, knowledgeable of the intricate complexities of each ingredient.
- Control food costs to drive profitability with portion control, strategic sourcing, and training staff to work efficiently.
- Teach classes of 10-30 students in culinary technique, palate development, plating, knife skills, baking, and safety.

**EXECUTIVE CUISINE, New York, NY**

1999 -2007

*Freelance Event/Catering / Pastry Chef*

- Worked with premier catering companies throughout the metropolitan area for small and large scale events serving from 10 to 1,000+ guests, and as a private chef for corporations and individuals.
- Managed kitchen operations and logistics to focus directly on the needs and expectations of clients.
- Organized kitchen and dining room operations, developing processes for the efficient use of ingredients.
- Created menus to meet special dietary requests, including low fat, low sodium, vegetarian, and gluten free meals.
- Learned and tested new recipes to keep the menu up to date, interesting, visually appealing, and tempting.
- Trained kitchen personnel in production principles, practices, and established quality standards.
- Planned and priced menus, establishing portion sizes and standards of service, and controlled food cost by establishing purchasing specifications, product storage requirements, and standardization of recipes.

**AMSTERDAM GRILL, New York, NY**

1994-1997

*Assistant Pastry Chef*

- Created and effectively produced the dessert menu for restaurants and expedited dessert items for daily service.
- Managed inventory, ordered ingredients and supplies, and ensured compliance with Department of Health requirements for storage, handling, and baking operations.
- Prepared desserts and plating for TV shoots, magazines, and special events.
- Worked proactively with 20+ interns and students in all aspects of baking and pastry preparation.

*Additional position, Catering Manager - Galley Service, North American Charter Airlines, New York, NY, 2007-20014.*

**EDUCATION & CREDENTIALS**

**Associate in Occupational Studies, Culinary Institute of America, Hyde Park, NY**  
**Classic European Cooking & Pastries Internship, Fritz Freiling Restaurant, Rothis, Austria**