

Uzair Rizvi

PERSONAL SUMMARY

A result-oriented professional with 8+ years of experience in the kitchen. I aim to help the establishment grow, while maintaining profit margins with superior Communication & leadership skills. My mission is to create an environment that brings people together.

WORK EXPERIENCE

Stagiaire - Per Se, Fevro

New York, Ny August 2023 – Present

Learning the ethics and moral of Three Michelin Star Property

Executive Sous Chef- Barbara Lynch Collective – Menton

Boston, MA May 2022 – August 2023

Research & development of the menus at Relais & Châteaux property

Oversaw PDR & offsite events for the entire company

Establish & oversaw company-wide banquet team

Administrate Interns & young Chefs program

Became a Role model of 30 Cooks & Chef

Gross Yearly Sales Revenue 6 millions.

Chef de Cuisine NATO Inc. - Bar à Vin 1855 de La Voile

Boston, MA July 2020 – May 2022.

Brought on board to assist as consulting Chef on contract based

NRO (New Restaurant Opening) of Bar à Vin

Managing the operations of three entities

Banquets & caterings – Weddings, Celebrations, in and out of the restaurant

Developed banquet and catering menus

Interviewing, hiring staff, & management team.

Labor 21% for entire restaurant

Food cost was 28%-35% depending on business (high-cost items)

Developing sales strategies to promote and market restaurant

Constructing menu & new dishes on weekly basis

Oversaw the operation of both front and back of the house for Bar à Vin & La Voile.

Sous Chef – Marriott Hotel – Delta Meat Market

Cleveland, MS June 2018 – April 2020.

Lead the culinary operations of two restaurants.

Pastry menu development

Maintain labor and food cost.

Oversaw ordering for both restaurants.

Chef de Partie – August

New Orleans, LA 2017 – 2018.

Helped Sous Chef during service. Learned techniques & styles of plating.

Head of multiply stations.

Chef Apprenticeship – French Laundry

Yountville, CA 2016 – 2017.

Learn pastries, fish butchery and cooking.

EDUCATION

Lasell University – Master of Science in Management

Concentration in Leadership, Hospitality & Event Management

Anticipated Completion December 2023

Delta State University – Bachelor of Science

Exercise Physiology, Minor in Nutrition & Coaching

PERSONAL INFO

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New York**

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PROFESSIONAL

SERV Safe Food Handler – 2019

ANTI Allergen Awareness - 2021

CPR, AED & First Aid – National

CPR Foundation - 2021

PERSONAL SKILLS

Attention to Detail

Fast-Pace decision making

Blending of flavors

Fermentation

Pastry

AWARDS

James Beard Award Winning

Team for Best New Restaurant in

South – 03/12 Delta Meat Market

Sous Chef: 06/19

Delta Meat Market – Marriott

Achieved employee of the month

by demonstrating excellent

leadership skills.

North American Boxing

Federation – Welterweight

Champion -2018.

BRAND AMBASSADOR

ATTIVOCULINARY– 2022 –

2023

Develop marketing strategies to

promote the brand and help to

create brand identity

Ninja Shark- 2023 – Present

Brand Ambassador, Product

Tester.