

SHERRY SWANSON

CHEF

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EDUCATION

PROFESSIONAL CULINARY ARTS
Cook Street School of Culinary Arts
Denver, Colorado

EUROPEAN CULINARY ARTS
Italian Culinary Institute for Foreigners
Costigliole d'Asti, Italy

EUROPEAN CULINARY ARTS
Hotelellerie & Spa Bernard, Rene
Bernard, Provence, France

AIRCARE FACTS
EMERGENCY PROCEDURES TRAINING
Access Inflight Medical - BBP, CPR, AED,
First Aid Certification
High Altitude & Hypoxia Awareness Training
Corporate Specific Inflight Service Training

BS PSYCHOLOGY
University of Central Florida
Orlando, Florida

AS GRAPHIC DESIGN
Valencia College
Orlando, Florida

KEY SKILLS

Experience with UHNW Individuals
US & European Culinary Training
Yacht Experience
Strong Computer Skills
Extensive Wine Knowledge
Special Event Management

CERTIFICATIONS

ServSafe Certified
TIPS Certified / Certified Trainer
FACTS Trained Flight Attendant
First Aide Certified
CPE & AED Trained

PROFESSIONAL PROFILE

Award winning chef with proven customer service skills, offering fine dining experience in private residences and restaurants. Proficiency in creating client specific menus that meet health goals, dietary restrictions and flavor profiles. Professional, polished and discreet with outstanding interpersonal skills and the ability to work well in a team.

EXPERIENCE

PRIVATE CHEF

- A Culinary Experience, Stratford, CT 2019 – Present
- Specializing in healthy, organic, farm-to-table cuisine
 - Knowledgeable in white glove service and multi-coursed dinner parties
 - Meticulous attention to sanitation including new Covid 19 protocols, as well as, organization, workflow and inventory control
 - Attentive to family & guests preferences, special requests and maintenance of family recipes
 - Experience and flexibility to execute exceptional meals in any location including a yacht, private jet, or home
 - Experience working in and keeping a Kosher kitchen

CHEF & CULINARY INSTRUCTOR

- Jones Family Farm and Winery, Shelton, CT 2009 - 2020
- Improved guest experience and operational excellence by streamlining processes of all touch points, increasing sales by 15% annually
 - Designed and executed seasonal menus for the winery, cooking classes, and wine education dinners
 - Coordinated menus, budgets and production of all catered events
 - Planned and executed vertical wine tastings and wine and food pairings
 - Curated new food and wine experiences
 - Trained quality focused staff and managed service standards, proper food handling and sanitation

EXECUTIVE CHEF

- Vyne Restaurant, Middlebury, CT 2010 - 2016
- Managed, trained and developed front and back-of-the-house staff
 - Established cooking school curriculum; including menu and recipe development
 - Executed multi-coursed meals for events including; high-end fundraisers, elegant weddings and corporate team-building events

CHEF / OWNER

- A Culinary Experience, Southbury, CT 2004 – 2016
- Created gourmet meals and catered events
 - Weekly meal planning for specific dietary needs