

ERIKA HEYNSBROEK

2110 Suzanne Street
LaSalle, Ontario N9H 2K3

519-965-0249
erikaheyn@hotmail.com

EDUCATION

Niagara College , Niagara-on-the-Lake, Ontario <i>Culinary Innovation Food Technology - Presidents Honours</i>	2015 – 2017
St. Clair College , Windsor, Ontario <i>Culinary Management Fast Track - Academic Honours</i>	2011 - 2012

SUMMARY OF SKILLS AND QUALIFICATIONS

- 8 years high quality and quantity product preparation served in casual and fine dining environments.
- Punctual, dedicated, enthusiastic, reliable, independent worker and proactive team member.
- Responsible to maintain a clean and safe work environment.
- Possess excellent communication and organizational skills.
- Elevated critical thinking and research skills.
- Experience in food and waste costing.
- Demonstrated good time management with the ability to prioritize and work with minimal supervision.
- Proficient in computer skills with basic data entry and culinary math/conversions with high attention to detail.
- Trained in the practices and procedures of WHIMS, HACCP, SQF, FSEP, GMP, and Deviation root cause analysis.
- Knowledge of Microbial studies for environment/product sampling, diverse plating methods, culture enumeration and aseptic testing.
- Completed courses in Chemistry, QA/QC, viscosity, pH and shelf life testing.
- Knowledge and hands on experience in reference to Health Canada's Listeria Policy.
- Product development knowledge and training in enhanced sensory evaluation techniques.
- Conducted comparison tests between modern and traditional ingredients with baking application.

EXPERIENCE

Stacks , Windsor, Ontario Position: <u>Breakfast/Prep Cook</u>	Presently
Wizards of Walkerville , Windsor, Ontario Position: <u>Pastry/Line Cook</u>	2018 – 2019
The Bourbon , Windsor, Ontario Position: <u>Prep/Line Cook</u>	2017 – 2018
Fresco's Euro Bar and Grille , St. Catherine's, Ontario Position: <u>Prep/Pantry Cook</u>	2015 – 2017
Fox Glen Golf Course Club House , McGregor, Ontario Position: <u>Line/Prep Cook</u>	2014 – 2015
John Max Sports and Wings , Windsor, Ontario Position: <u>Line/Prep Cook</u>	2013 – 2014
Chartwell Oak Park , LaSalle, Ontario Position: <u>Breakfast/Dinner Cook</u>	2012

AWARDS AND CERTIFICATES

• Food Handlers Certification	2019
• Implementing SQF Systems (Post-Farm Gate) Certificate	2016
• Research Chefs Association Membership	2015
• WHIMS Certificate and Training	2015
• Wine Council of Ontario Certification	2015
• Smart Serve	2012

REFERENCES AVAILABLE UPON REQUEST