

Keegan Williams-Lennox
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Education

George Brown College, *Culinary Management*
George Brown College, *B. Commerce (Culinary)*

January 2017- May 2019
May 2020- Present

Hospitality Experience

- ⇒ Toronto Beach Club - Server August 2021- Present
Mise En Place
Wine Training and knowledge
Coursing, crumbing, setting tables to achieve fine dining experience
- ⇒ Lambretta Pizzeria West- *Line Cook/ Pizza Cook* November 2019- March 2020
Prepares all food items in a hygienic and timely manner
Upholds stocking of items throughout the shift
Prepares items for broiling, grilling, frying, sautéing, or other cooking methods by portioning, battering, breading, seasoning and or marinating.
- ⇒ Barrio Cervceria- *Shift Leader (Supervisor)/ Waitress/ Line cook* March 2019- August 2019
Completed managerial duties
Responsible for daily counts/inventory and ordering accordingly
Filled in for absent staff as needed
- ⇒ Lambretta Pizzeria East- *Waitress/ bartender/ pizza cook* April 2018- February 2019
BUSINESS CLOSED
Properly opened and poured wine at the tableside
Filled in for absent staff as needed
Memorized menu entrees and daily specials
Worked with kitchen staff to serve drinks and food that exceeds expectations
Closing duties and restocking in preparation for next day
- ⇒ Batifole- Line Cook- Intern January 2019-March 2019
Prepared traditional French dishes to order
Prepared all food items in a hygienic and timely manner
Upheld the stocking of the items throughout the shift
Insured proper food storage, cleanliness, safe food practices.
Fostered teamwork, safety, and professionalism.
Assisted chefs with any task needed.

Achievements

Sue Fox Etiquette School Certificate of completion
Health and Safety Awareness at Work Certificate, 2015
Smart Serve (Certificate No. e150603272764)
Ontario Food Handler Certificate
Sanitization requirements up to date
Waiter/Waitress Hospitality Course