

Gabriel Iriarte

1837 N. Fairfield Ave. Apt. CH
Cell: (312) 210 - 6084

iamgabrieliriarte@gmail.com

Experience:

-Head Chef / Chef de Cuisine- June 2023 to October 2023

Machine: Engineered Dining & Drink --- Chicago, IL

-In charge of all Kitchen Responsibilities including scheduling, ordering, organizing, daily operations, recipe production, safety and sanitation, training, employee relations, FOH & BOH flow and communication, events, specials, holidays, equipment upkeep, vendor relations, research on trends, cutting labor, financial analysis, etc.

-26.2k IG Followers @machine_chicago

-Head Chef / Chef de Cuisine- Jan. 2020 to Jan. 2023 (Head Chef Promotion June 2020)

Spirit Elephant --- Winnetka, IL

-Worked on opening team and through the pandemic to craft the restaurant into what it has become (Elevated Vegan Cuisine with a worldly view and familiarity that is delicious and approachable)

-High Proficiency in Vegan Cuisine (Plant Based since 2018)

-Knowledge in using various kitchen equipment including immersion blenders, mixers, salamanders, ovens, conventional ovens, steamers, steam tables, blenders, food processors, dehydrators, sharpeners, etc.

-Helped the company reach 12k IG Followers @spiritelephantrestaurant

-4.8/5 Google Reviews, 5/5 Trip Advisor, 4.7/5 OpenTable, 4.5/5 Yelp, 5/5 Happy Cow

- Awarded Top 10 Best Vegan Brunch (VegOut Magazine 2022)

-Feature in Sheridan Road Magazine, Veg Out Magazine, North Shore Mom's Magazine, Plate Online Mag

-Reworked Kitchen Organization and Service Execution to Reduce Average Ticket Times

-Reworked Kitchen Prep to Reduce Labor Cost % to an average of 22%

-Helped Craft multiple menu items that became top selling menu items (Pad Thai #2 Most Sold Item)

-Helped Company reach over 2 Million in sales with an increase of more than 20% in revenue each year

-Crafted worldly food items including Peruvian, Spanish, Italian, French, Caribbean, Japanese, Thai, Mexican

-Executive Chef / Recipe/ Restaurant Buildout Consultant - March 2023 to April 2023

Elevated Nourishment --- Chicago, IL

-Hired to build restaurant kitchen blueprint and develop the restaurant menu and concept

-Sous Chef/ Kitchen Manager- July 2018 to Dec. 2019 & Jan. 2023 to March 2023

Lush Wine & Spirits --- Evanston, IL & Chicago, IL

-Solo Managed Lush Wine & Spirits Roscoe Village Location as Kitchen Manager

-Worked on Opening Team for Evanston Location as Lead Line Cook under the Head Chef & Sous

-In charge of orders, invoicing, prep & service, and cleanup

-Learned about exotic produce and in depth French cooking techniques

-Work under no supervision, took initiative to accomplish goals for the day

-Took initiative to do things beyond my duties (cleaning, organizing, research)

Skills, Related Experiences + Certifications - (Basset / TIPS/ Food Handlers/Manager Allergy Cert./ Sexual Harassment Training)

-Knowledge in pasta making, bread making, sauce making, doughs, batters, breading, knife skills, blanching, presentation skills, plating skills

-5 Months Living in Peru learning to cook under different chefs W/ over 75 years experience (2018)

-Ability to learn and adapt to use new data bases

-Ability to use Microsoft Office applications and download and install software + fix computer problems

-Ability to use mechanical tools (personally built my own computer, bicycle, and LED toys (solder))

- Ability to store and organize supplies, efficiently
- High level public speaking and customer service skills
- High level time management and event planning skills
- Spanish proficiency
- Successful catering of groups of 10-30+ people for parties
- Intimate tasting menus designed for corporate management teams
- Creative individual

Education

-Oakton Community College--- Des Plaines, IL, GPA - 3.7 - 2017-2018

-Loyola University Chicago - 2015-2018

-Lincoln Park High School--- Chicago, IL

High School Diploma - June 6, 2014

Awards - Illinois State Scholar of 2014

Contact Gabriel Iriarte at iamgabrieliriarte@gmail.com or by cell at (312) 210-6084