

# Elijah Ledoux

Monroe, LA

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I am a graduate of Sullivan University

I have about 4-5 years of kitchen experience. I am somewhat experienced in competition -- doing about 5-6 competitions between local, state, and national competitions. I'm willing to learn whatever is needed.

## Work Experience

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### **Plancha cook**

Parish Restaurant-Monroe, LA

January 2024 to September 2024

- Worked as a Plancha cook(cooking seafood and burgers)
- Worked as a roundsman in many other positions
- Was also in line to be Junior/Executive Sous Chef

### **Sauté Cook**

Porcini-Louisville, KY

January 2023 to June 2023

- Full time sauté cook
- Worked events such as the Kentucky Derby doing 450 covers in 3 hours

### **Line Cook**

The Raven Irish Pub-Louisville, KY

October 2022 to December 2022

- Worked every station including dish
- Was asked to become chef but declined due to school and learning

### **Line Cook/Prep Cook/Dishwasher**

Hometown Hospitality-Henderson, KY

September 2021 to September 2022

- Worked between Hometown Roots and Homer's BBQ under the same company.
- Worked dish 1/2 the time
- Worked Fry and Salads the other 1/2

## Education

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### **Associate's degree in Culinary Arts**

Sullivan University - Louisville, KY

September 2022 to June 2024

## Skills

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- Food Preparation
- Cooking
- Kitchen Experience
- Culinary Experience
- Catering
- Busser
- Food Safety
- Hospitality
- Sanitation
- Restaurant experience
- Banquet Experience
- Meal Preparation
- Fabrication
- Pricing
- Meat cutting

## Awards

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### **State Farm to School/Junior Chef Competition Scholarship**

August 2021

Myself as well as 3 others on my team won \$12, 000 scholarship to Sullivan University

### **National Farm to School/Junior Chef Scholarship**

November 2021

- Continuation of State Junior Chef Competition.
- Won a Full tuition and Fees scholarship to Sullivan University

### **Invitational Student Competition**

November 2023

- Competed following ACF Guidelines in a fabrication/cooking competition.
- Won 3rd place and \$2, 500 in scholarship money

### **State FCCLA Star Events Gold Medal in Culinary Arts**

March 2022

- Competed making a 4-5 course meal based on recipes given to me.
- Won 1st place and \$12, 000 in scholarship money

## Certifications and Licenses

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### **ServSafe**

## Additional Information

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Passed my ServSafe twice

Helped in Community Service with:

- Salvation Army
- Church Gatherings
- Funerals/Celebrations of life
- Organizations giving away clothes and food through FCCLA
- I also worked at a special dinner for Temple Grandin and the Beef Council