

Robert Gerlack

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I am actively seeking employment opportunities in the culinary or hospitality industry. With over 15 years of experience in the restaurant industry, I have developed a strong skill set in food preparation, kitchen management, and customer service. My most recent position was where I served as a personal chef for the Denver Nuggets during the 2024 season and also have experience working at LochenHeath Golf Club and worked with top Michelin rated chefs in my career.

I am looking for a role that allows me to utilize my extensive experience, creativity, and passion for delivering high-quality culinary experiences. , I remain committed to finding a position where I can contribute positively and continue to grow professionally.

Willing to relocate: Anywhere

Work Experience

Personal Chef

Denver Nuggets, Creativity Culinary Group-Denver, CO

2024 to Present

Season

- Prepared food for players, coaches, and staff
- Followed specialized items and food guidelines provided by team nutritionists

Restaurant Manager

Saddlebrook Resorts-Tampa, FL

December 2021 to May 2022

Managed restaurant and personal
Time management and scheduling
Food cost

Chef

Tampa Marriott-Tampa, FL

April 2021 to January 2022

- Worked in grill, sauté, and cold meal preparation
- Created menu ideas for daily specials

Seasonal Worker

LochenHeath Golf Club-Williamsburg, MI

2022 to 2022

Season

- Worked outside services and cart valet for guests
- Bartender and server/busser for the clubhouse guests and members
- Ground crew and course maintenance staff; cleaned greens and fairways of debris, raked bunkers, and trimmed rough areas

Chef

Westin Denver International Airport-Denver, CO

January 2019 to April 2021

- Supervised kitchen staff
- Created daily specials
- Worked overnight in room dining

Chef

St. Julian Hotel-Boulder, CO

January 2018 to January 2019

- Worked on grill, sauté, and pulled meal preparation
- Created menus for private parties and employee buffet

Chef

THE Quechee Club-Quechee, VT

April 2004 to August 2007

A line chef, also known as a station chef or chef de partie, is a culinary professional responsible for preparing specific dishes or components of dishes within a designated section of a kitchen. They work under the supervision of a head chef or sous chef and often specialize in one area, such as grilling, sautéing, or pastry.

Key Responsibilities:

- **Food Preparation:** Prepare and cook menu items according to recipes and standards, ensuring consistency and quality in every dish.
- **Station Management:** Oversee a specific section of the kitchen, keeping it clean, organized, and stocked with necessary ingredients and tools.
- **Collaboration:** Work closely with other kitchen staff to ensure smooth operations, especially during busy service times. Communicate effectively to coordinate cooking times and plating.
- **Quality Control:** Monitor the freshness and presentation of ingredients and dishes, making adjustments as necessary to maintain high standards.
- **Safety and Hygiene:** Follow food safety regulations and kitchen hygiene practices to ensure a safe working environment and prevent foodborne illnesses.
- **Adaptability:** Handle multiple orders simultaneously, adjusting to the flow of service and responding quickly to any issues or special requests.

Skills and Qualifications:

- **Culinary Expertise:** Strong knowledge of cooking techniques, flavor profiles, and kitchen equipment.
- **Time Management:** Ability to work efficiently under pressure and meet deadlines during busy service periods.
- **Attention to Detail:** Ensure precise cooking and presentation, with a focus on maintaining the restaurant's standards.
- **Teamwork:** Ability to work collaboratively with other kitchen staff and communicate clearly to ensure seamless service.
- **Adaptability:** Flexibility to handle various tasks and adapt to different kitchen environments or shifts.

Education

Associate's degree in Business

Tallahassee Community College - Tallahassee, FL

April 2011 to October 2013

Skills

- Functioned as chef
- Able to manage small seasonal restaurants
- Knowledge of food labor and production costs
- Proficient in American
- Italian
- French
- Greek cuisine
- Janitorial experience
- Custodial experience
- Industrial cleaning
- Leadership
- Team management
- Food service management
- Management
- Menu planning