

Mariana Owen

Assistant Garde Manger Chef

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SUMMARY

Dedicated culinary professional with over five years of experience specializing in cold food preparation and presentation. Proven ability to create visually appealing dishes that enhance dining experiences in fine dining and country club settings. Strong organizational skills support effective multitasking in fast-paced environments. Committed to maintaining food safety standards while collaborating with chefs to develop seasonal menus. Experience mentoring junior staff fosters a collaborative kitchen atmosphere. Eager to contribute creativity towards culinary excellence and elevate overall guest satisfaction within your esteemed organization.

EXPERIENCE

Assistant Garde Manger Chef

Culinary Arts Club  January 2024 - Present  Boca Raton, FL

Oversees preparation and presentation of various cold dishes, including charcuterie and salads, enhancing guest dining experiences. Collaborates closely with the Executive Chef for menu design that showcases culinary flair and quality. Strictly follows health regulations while ensuring cleanliness at the garde manger station.

- Spearheaded preparation of diverse cold food items, elevating dining quality at events.
- Collaborated on seasonal menus with chefs, supporting creative cuisine projects.
- Maintained a clean gated area through adherence to health and safety routines.
- Managed inventory effectively for cold food adjustments during high-demand periods.
- Mentored new staff, fostering skill growth in cold food preparation methods.
- Helped design buffet displays for special occasions, showcasing culinary artistry.

Garde Manger Cook

Gourmet Dining Establishment  June 2020 - December 2023  Jacksonville, FL

Focused on preparing an extensive selection of cold appetizers, engaging deeply in developing quality menu items. Successfully collaborated with the culinary team for new concepts driving customer satisfaction.

- Crafted cold appetizers and salads prioritizing flavor profiles, earning positive reviews.
- Worked with culinary partners for new menu creation, raising customer satisfaction significantly.
- Ensured health code compliance in preparation areas, securing top culinary inspection scores.
- Assisted with service coordination during large events for seamless traffic flow.
- Developed informative training aids for incoming staff focusing on cold preparation techniques.
- Engaged in regular meetings to address operational enhancements and menu changes.

Line Cook

Fine Dining Bistro  March 2018 - May 2020  Tampa, FL

Prepared cold dishes for a bustling restaurant environment, emphasizing artistic presentation and timely service. Worked collaboratively to uphold service speed in high-patronage situations.

- Executed cold dish preparations focusing on both aesthetic and quality benchmarks.
- Partnered with kitchen staff to ensure efficient food delivery under pressure.
- Managed ingredient inventories and supplies to maintain consistent kitchen operations.
- Continually explored culinary trends for incorporation into daily practices.
- Upheld cleanliness in prep areas, maintaining top tier kitchen hygiene standards.

LEADERSHIP & AWARDS

- Culinary Excellence Award, Culinary Institute of America, 2025
- First Place, State Culinary Competition, 2024

EDUCATION

Culinary Arts Diploma

Culinary Institute of America  GPA: 3.8  2025  Hyde Park, NY

Coursework: Food Safety, Menu Planning, Culinary Techniques, Nutrition Essentials

CERTIFICATIONS

- ServSafe Food Protection Manager Certification  2025

- Certified Professional Food Manager 📅 2025

TECHNICAL SKILLS

- **Culinary Technique Tools:** Knives, Blender, Mandoline
- **Presentation Software:** Canva, Adobe Photoshop, CorelDRAW
- **Sanitation Standards:** OSHA Regulations, FDA Guidelines, Health Codes
- **Kitchen Equipment:** Mixers, Slicers, Refrigerators
- **Food Storage Systems:** FIFO, Vacuum Sealing, Sous Vide
- **Time Management Methods:** Batch Processing, Effective Prioritization, Daily Prep Lists
- **Training Materials:** Manuals, Videos, Hands-on Workshops
- **Cooking Techniques:** Blanching, Poaching, Curing
- **Ingredient Sourcing:** Local Farms, Specialty Suppliers, Imported Goods
- **Workflow Optimization Tools:** Checklists, Workflow Diagrams, Kanban Boards

SKILLS

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|-------------------------|--------------------------|----------------------|-------------------------|
| • Cold Food Preparation | • Inventory Management | • Salad Design | • Health Compliance |
| • Menu Development | • Artistic Presentation | • Buffet Setup | • Hygiene Practices |
| • Food Safety Standards | • Pâté Making | • Event Coordination | • Decorative Techniques |
| • Team Collaboration | • Charcuterie Techniques | • Quality Control | • Gourmet Presentation |

PROFESSIONAL AFFILIATIONS

- Member, Florida Culinary Association
- Volunteer Chef, Local Food Bank Events

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST