

Liliana Schwartz

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SUMMARY

Dedicated culinary professional with five years of experience in high-end hospitality environments focusing on cold food preparation and seafood management. Skilled in coordinating kitchen operations ensuring high standards of food quality and presentation. Proven track record of leadership within culinary teams, committed to continuous improvements in culinary excellence. Excellent interpersonal skills foster an environment conducive to training and mentoring team members effectively. Committed to using culinary knowledge creatively to satisfy customer tastes whilst adhering to compliance standards.

EXPERIENCE

Garde Manger Demi Chef
Culinary Excellence Institute

April 2025 - Present
Gulph Mills, PA

- In this role, supervised cold food preparations, coordinating events while maintaining premium quality standards. Focused on staff training, menu refinement, and inventory control which contributed to the operational success.
- Coordinated production of cold food items for upscale events, maintaining exceptional quality.
 - Developed innovative buffet presentation styles, significantly boosting guest satisfaction.
 - Managed inventory processes, aligning supplies with event demands and reducing waste.
 - Trained new personnel in rigorous food safety practices, establishing a culture of compliance.
 - Executed thorough quality checks on all food offerings, reinforcing visual and taste standards.
 - Collaborated with chefs to improve menu selections, enhancing customer retention rates.

Fish Station Demi Chef
Gourmet Hotel Group

November 2024 - March 2025
Gulph Mills, PA

- Oversaw fish station operations emphasizing seafood dish preparations for fine dining events. Known for training staff and optimizing kitchen workflows resulting in increased efficiency.
- Led fish station activities, ensuring rigorous food preparation and plating standards.
 - Enhanced staff skills through training on fish identification and quality assessment.
 - Monitored health compliance during daily operations averting potential issues.
 - Contributed valuable insight for seasonal menu development centered around seafood.
 - Implemented effective storage techniques, improving seafood freshness and mitigating waste.
 - Evaluated team performance systematically providing feedback for skill enhancement.

Meat/Grill Demi Chef
Culinary Arts Academy

June 2024 - October 2024
Gulph Mills, PA

- Developed proficiency in cooking meats through knife skills training and innovative techniques. Driven to create flavorful dishes that resonate with diners while maintaining flow during peak times.
- Prepared diverse meat-based dishes utilizing sophisticated cooking methods for enhanced taste.
 - Exhibited superior knife skills and familiarity with various cooking styles, raising overall kitchen efficacy.
 - Participated in inventive menu sessions, leading to fresh signature dish introductions.
 - Organized stations efficiently facilitating smooth service during busy periods.
 - Conducted regular tastings and assessments, refining recipes according to guest feedback.
 - Guided junior team members via hands-on training in grill tactics and kitchen protocols.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of America, 2023
- Top Chef Award, Culinary Competition, 2023

EDUCATION

Associate Degree in Culinary Arts
Culinary Institute of America GPA: 3.5
Coursework: Food Safety, Inventory Management, Menu Development, Presentation Techniques

2024
Hyde Park, NY

CERTIFICATIONS

- ServSafe Food Protection Manager Certification  2025

- Certified Culinarian 📅 2026

TECHNICAL SKILLS

- **Cooking Equipment:** Ovens, Grills, Fryers
- **Kitchen Management Systems:** POS Systems, Inventory Software, Scheduling Tools
- **Food Safety Standards:** HACCP, USDA Regulations, ServSafe Guidelines
- **Preparation Techniques:** Sous-vide, Searing, Poaching
- **Presentation Styles:** Plating Artistry, Buffet Design, Thematic Decorations
- **Sourcing Ingredients:** Local Suppliers, Sustainable Fish, Organic Products
- **Cooking Methods:** Grilling, Roasting, Braising
- **Special Dietary Needs:** Allergy Management, Gluten-Free Options, Vegan Dishes
- **Menu Planning:** Seasonal Menus, Tasting Events, Customer Preferences
- **Communication Tools:** Microsoft Teams, Slack, Email Platforms

SKILLS

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|------------------------|-------------------------|-------------------------|--------------------------|
| • Culinary Arts | • Menu Development | • Customer Satisfaction | • Safe Kitchen Practices |
| • Food Presentation | • Food Safety Practices | • Recipe Development | • Equipment Operation |
| • Inventory Management | • Seafood Preparation | • Conflict Resolution | • Sanitation Standards |
| • Team Leadership | • Cost Control | • Quality Control | • Service Coordination |

PROFESSIONAL AFFILIATIONS

- Culinary Club Member, Culinary Institute of America
- Volunteer, Local Food Bank

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST