

Brook Bion Dill

Career Objective

To continue learning the craft of cooking.

Experience

Paradiso and Asolare, St. John, USVI

February 2004 - July 2005

Executive Chef at both restaurants. In charge of all restaurant duties: menu planning, food costing and receiving, hiring and training back and front of the house staff.

Culinary Institute of America, Greystone, St. Helena, CA

October 2003- February 2004

Teaching Assistant, assisted Chefs with classes and demonstrations for all CIA classes. Duties included: regulate, manage and inventory food for CIA Teaching Kitchen, the largest kitchen on the West Coast, with three other team members.

J. Bistro, Charleston, SC

August 2002 - July 2003

Chef de Cuisine, managed and operated restaurant while chef/owner developed catering business. Duties included: food and inventory cost controls, hiring and training staff, maintaining quality control standards, and introducing new concepts and menu creations.

Asolare, St. John, USVI

August 2000 - May 2002

Executive Chef for 1.8 million grossing restaurant, In charge of all restaurant duties: menu planning, food costing and receiving, hiring and training back and front of the house staff.

Paradiso, St. John, USVI

April, 1998 - August 2000

Sous Chef at continental cuisine restaurant which grossed 1.3 million. Duties include: menu planning, food costing and receiving, hiring and training back and front of the house staff.

Lutece, New York, NY

September, 1997 - April 1998

Garde Manger, Hot Appetizers, Legumier, and Entremetier.

The American School in Switzerland, Rougemont, Switzerland

June - August 1997

Head chef, responsible for ordering, preparing, and serving 80-100 meals a day based around classical French cuisine.

St. John, USVI

brook@brookdill.com

340-693-8899

(Over, please)

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Experience

Brass Grille, Omaha, NE
October 1993 - November 1995
Pantry cook and line cook.

Bistro at the Market, Omaha, NE
June 1993 - January 1995
Sous chef and pantry cook in charge of ordering and receiving, and assisted in menu development.

Education

Associate's Degree in the Culinary Arts, 1997
Culinary Institute of America, Hyde Park, NY

Kemper Military School and College, 1992

Internships

French Cafe, Omaha, NE
June - November 1996

Top of the World, Breckenridge, CO
December 1995 - May 1996

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