

Fox Schanzer (203) 321-3419 | foxschanzer@gmail.com

Experience

October 2022 - October 2023 | New York, NY

Gabriel Kreuther – Relais Chateaux | 2 Michelin | Modern Alsatian

- Chef De Partie
 - Management, Prep, and Execution of Garde Manger Operations (Lunch, Dinner, Tasting Menu)
 - Recipe Development and Research
 - Training

May 2019 - August 2019 / September 2020 - June 2022 | Walland, TN

The Barn at Blackberry Farm – Relais Chateaux | Farm-to-Table, Appalachian restaurant

- Tournant
 - Worked through the entire brigade (Garde Manger, Fish Entremet, Fish Roast, Meat Entremet, Meat Roast) becoming in charge of every station at one point
 - Responsible for training and management of cooks on a given station
 - Set up, prep, projects (preservation, stocks, etc), inventory, service on a given station
 - Knife skills pertaining to any given station (vegetable cuts, fish and meat fabrication, etc)
 - Appropriate cooking techniques pertaining to any given station (Meat cookery on wood fire, fish cookery, extensive vegetable cookery)
 - Use and management of appropriate cooking methods/appliances: wood fire grill, hearth, smoker, french top, etc
- Research and recipe development
 - Collaborating closely with chefs to create dishes, preserve ingredients, develop techniques
 - Creating daily unique Amuse Bouche to reflect the restaurant and the season
- Private dining, banquets and group service
 - Design and execution of menus or courses for groups ranging between 8-150+ guests
 - Management, design, and execution of canape service
- Guest interaction
 - Comfortable talking with guests and working in a completely open kitchen

May 2017 - August 2017 / May 2018 - August 2018 | Westport, CT

The Cottage – Chef de Partie | Upscale farm-to-table American restaurant

- Solely responsible for prep, production, and service of Garde Manger station
- Prepared and assisted with other stations and expediting

May 2018 - August 2018 | Westport, CT

Westport Farmers Market – Market Assistant

- Assisted Executive Director in overseeing market operations and assisting guests/vendors

September 2017 - December 2019 | Westport, CT

Savannah Bee Company – Bee Educator / Sales Associate / Key Holder

- Performed managerial tasks, customer service, education, planned and hosted honey tastings
- Recognized by corporate leadership for outstanding service, attitude, and sales

September 2016 - August 2018 | Westport, CT

The Whelk – Chef de Partie | Upscale, locally sourced, American Seafood restaurant

- Garde Manger: Responsible for station prep, as well as other organizational and prep tasks
- Relied upon to substitute kitchen staff when available during CIA semester breaks

Education

August 2018 - June 2020

Culinary Institute of America, Hyde Park, NY – Associates in Culinary Arts

- Elected Class Group Leader for Sophomore Year
 - Responsible for communication between class and chef instructor, organization and management of a variety of critical operations (changing) from class to class
 - Provided leadership and coaching in class; conducted class “team” meetings designed to motivate and optimize class performance
 - Worked in the Caterina and American Bounty restaurants