

Fox Schanzer

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OBJECTIVE

Professional chef with Michelin-star background looking to apply my extensive knowledge of and unwavering passion for food as well as my creative ability, drive, and work ethic to support the development of healthier and more sustainable food systems to benefit people and the environment.

EXPERIENCE

Gabriel Kreuther

New York, NY

Chef De Partie | Relais Chateaux | 2 Michelin | Modern Alsatian

Oct. 2022 - Oct. 2023

- Engages in extensive research and development processes to understand and leverage resources and culinary trends, designing recipes that suit the restaurant clientele
- Mitigates wasted food and ensures efficient use of financial resources through data-driven assessment of business needs.
- Supports inventory management through ordering and processing of food and supplies
- Communicates time-sensitive and cross-functional information to relevant parties, ensuring communication is targeted to each party's specific function
- Manages end-to-end operation and service for Garde Manger, from recipe development to preparation and execution

The Barn at Blackberry Farm

Walland, TN

Chef De Partie | Relais Chateaux | Farm-to-Table, Appalachian restaurant

May - Aug. 2019, Sept. 2020 - Jun. 2022

- Progressed through the entire kitchen brigade (hierarchy) starting as a cook on garde manger, becoming Chef De Partie of each station, and ultimately becoming kitchen Tournant (head cook)
- Managed all operations on all kitchen stations including technical cooking and delicate preparation of fresh produce
- Planned and executed food for events with 200+ guests using analysis of guest demographics, seasonal produce, brand needs, and ingredient costs
- Delegated tasks to 15+ individuals through demonstrations and creation / distribution of operating procedures
- Acted as primary teacher for new hires, training new staff who had varying levels of experience and backgrounds on key tasks
- Prioritized guest experience by exhibiting high standards of hospitality and service
- Used knowledge of food, seasonality, and advanced cooking techniques to work with meat, seafood, and fresh produce with the utmost care, precision, and efficiency
- Developed recipes and techniques to meet brand needs and express my love for and knowledge of food

The Cottage

Westport, CT

Chef de Partie | Upscale Farm-to-Table American restaurant

May 2017 - Aug. 2017 / May 2018 - Aug. 2018

- Was responsible for prep, production, and service of Garde Manger station, as well as expediting kitchen service

Westport Farmers Market

Westport, CT

Market Assistant

May 2018 - Aug. 2018

- Managed vendor fee collections; assisted Executive Director in overseeing operations and assisting guests and vendors

Savannah Bee Company

Westport, CT

Bee Educator / Sales Associate / Key Holder

Sept. 2017 - Dec. 2019

- Utilized sales data to develop nightly sales projection reports to distribute throughout the company
- Performed managerial tasks, customer service, education, planned and hosted honey tastings
- Recognized by corporate leadership for outstanding service, sales, and attitude

The Whelk

Westport, CT

Chef de Partie | Upscale, locally sourced, American Seafood restaurant

Sept. 2016 - Aug. 2018

- Was responsible for station prep, other organizational and preparation tasks

EDUCATION

Culinary Institute of America

Hyde Park, NY

Associates in Culinary Arts

Aug. 2018 - June 2020

- Activities & Affiliations: Class Group Leader for Sophomore Year

ADDITIONAL INFORMATION

Skills: Working in high pressure environments, time management, food knowledge, written and verbal communication, creativity

Interests: All things food (history, culture, nutrition, farming, cooking, dining), service work, art, music, learning