



BRYAN CURLEY

SEEKING PRIVATE CHEF PLACEMENT

INTRODUCTION / COVER LETTER

19 years as a culinary professional has drilled one lesson into me above all others...

A chef can have:

- Dazzling cooking talent
- A star-studded résumé
- Style and flair

But without the trust and support of regular clients, *they don't have a career.*

By taking the time to understand my client's:

- Tastes
- Preferences
- Dietary needs

My meal delivery service has become a valued part of their lives, and shown me new purpose and meaning in the the work I love.

As I take the next step in my culinary journey, I'll be offering a much higher level of service as a private chef..

And drawing more on the fine dining experience I've gained working in upscale restaurants.

But some things stay the same, no matter the client.

And their needs will always come first...

In every plate I serve.

Thanks for taking the time to view my résumé, and let's get in touch if we're a good fit.

Cheers,

Chef Bryan Curley



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SKILLS AND QUALIFICATIONS

- Classically-trained chef with 19 years professional experience.
- Capable of planning and cooking all daily meals for clients and guests.
- Maintains an appropriate budget for food, beverages and supplies.
- Dedicated to client satisfaction and receptive to feedback.
- Keeps kitchen and pantry freshly stocked according to client's preferences.
- Maintains high standard of cleanliness and organization.
- Trained and certified in ServSafe food safety and sanitation.
- Creates appealing dishes that work with the client's dietary needs.
- Capable of cooking for occasional larger parties (with advance notice).
- Creates and follows long-term organizational plans, making adjustments as needed.
- Discreet and respectful of clients personal requirements and boundaries.

CURRENT POSITION

FEB 2016 - PRESENT

SEASONED CATERING AND EVENTS, SAN DIEGO, CA

CATERING AND FRESH MEAL DELIVERY (SELF-EMPLOYED)

I currently run a service where I cook and deliver healthy entrees to 20+ families per week in San Diego. From 2016-2020, my company offered special event catering including:

- Hors d'oeuvres receptions, charcuterie and dessert tables
- Corporate breakfasts and lunches
- In-home private chef dinners

Regular clients have included Inovio Pharmaceuticals, BNI Partners in Growth, and City Ballet of San Diego.

CONTACT

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Email: bryan@seasonedinsd.com

Instagram:

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PROFILE

- Seeking full-time employment as private chef. Open to a seasonal or permanent position.
- Excellent past work references. No criminal record. Valid California driver's license.
- Able to travel in the U.S. and internationally. Valid U.S. passport and citizenship.

CULINARY EXPERTISE

Skilled and experienced in a variety of cooking styles, including elements of French, Mediterranean, vegetarian, vegan, Italian, Mexican, Indian and Asian cuisines. Experienced in baking and dessert preparation. Able to adapt dishes to suit the particular taste of any guest.

EDUCATION

SELECTED WORK EXPERIENCE

AUG 2013 - FEB 2016

MARINE ROOM RESTAURANT, SAN DIEGO, CA

LINE COOK

AAA Four-Diamond Award-winning restaurant, voted best seafood restaurant in San Diego. Responsible for preparation of grilled meat and seafood items. Contributed to the development of new menus, trained new staff in proper cooking, plating and garnishing techniques.

APR 2012 - JULY 2013

LA GRENOUILLE RESTAURANT, NEW YORK, NY

LINE COOK

Distinctive fine-dining French restaurant in Midtown Manhattan, rated three stars by the New York Times. Responsibilities included preparation of classically inspired entrees including Dover sole Menunière, poulet rôti, roasts of lamb, beef, duck and wild game.

SEP 2010 - MAR 2012

BLT FISH, NEW YORK, NY

LINE COOK

New York Times three-star rated restaurant serving contemporary American seafood. Responsible for coordinating flow of kitchen service, as well as preparation of grilled and roasted seafood entrees, seasonal vegetable dishes and sauces.

EDUCATION

OCT 2003 - FEB 2005

CALIFORNIA SCHOOL OF CULINARY ARTS, PASADENA, CA

LE CORDON BLEU CULINARY ARTS DEGREE

Trained in the foundations of classical French and modern International cuisines. Emphasis on food safety, nutrition, presentation, portion control, and guest satisfaction.

1999 - 2003

RANCHO BERNARDO HIGH SCHOOL, SAN DIEGO, CA

DIPLOMA

PERSONAL

Punctual
Excellent Communicator
Takes Responsibility
Creative Problem Solver
Reliable

INTERESTS

Baseball
Swimming and diving
Foreign languages
Travel in Europe
Martial arts

TESTIMONIALS

"I hired Bryan for the second time 1 week ago after he did such a great job with a luncheon he catered for me 2 years ago. Bryan is creative with his menu options and is very flexible wanting to make sure that the attendees will like what he is offering up! He came up with a great menu that was appealing to a young group of teens as well as the older set! He is extremely professional, neat and his attention to detail is fantastic. The presentation was lovely and he and his accompanying server made it a great day overall! Hire him!"

- Rita Steel, VP Robert Half International

"I have had the pleasure of ravenously devouring all types of delicious morsels that Chef Bryan has whipped up for numerous networking happy hours and other get togethers, and I can't say enough about the quality of his work. The food is always presented impeccably, the taste is always off the charts and the menu is always refreshing. Bryan cooks breakfast for our networking group every Wednesday morning, and visitors from other groups are constantly expressing their jealousy at the variety, freshness, and taste of our breakfast."

- Sam Roe, Owner of Kinetic Performance San Diego, CA

Seasoned Catering is an AMAZING service! Delicious local food, delivered to your door. Bryan is a skilled chef with a passion for creating wonderful healthy options. I've experienced his weekly glorious breakfasts, divine private event Charcuterie Board spreads, and satisfying home delivery meals. If you are looking to support local business owner and quality food -- I highly recommend Bryan of Seasoned Catering!

- Dr. Jacintha Roemer, Acupuncturist

I have the absolute privilege of eating Bryan's food every single week and he's outstanding. He's a great guy, a great chef and really good with his customers. I absolutely recommend him.

- Antoine Didienne, Owner, 147 Photos

PROFESSIONAL REFERENCES

Jo Anne Emery
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Ballet of San Diego
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LETTER OF RECOMMENDATION

To whom it may concern:

It's my pleasure to recommend Bryan Curley as a candidate for a private chef role. During the time he has worked for me he has demonstrated reliability and dedication to serving delicious food to our guests. Not only does Bryan use his skills and experience to produce excellent food, but his passion for making clients truly satisfied is easy to see. After hiring him to be the private chef for my organization's fundraisers he has been hired by several of our guests to cook for parties in their own homes. For the past five years Bryan has consistently provided delicious and beautiful hors d'oeuvres and desserts for our evening receptions. His artistic flair and love for creating fresh, delicious food is quite apparent.

In hiring him for private luncheons and dinner parties he has wowed all of our guests with his creativity and shown a knack for knowing what people love to eat. Bryan shows a high level of service by easily accommodating our guest's preferences and dietary restrictions. Our guests have given great feedback on how the quality of our events has been raised because of Bryan's significant contribution. In my role as special projects director of City Ballet of San Diego, Bryan has made my job easier by reliably handling our food service operations and communicating easily and effectively. He has my highest recommendation for a role as a private chef and I wish him the best of luck in his future work.

Lauren Scott
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