

Megan O'Neill

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417 SE 16th St

Fort Lauderdale, FL 33316

D.O.B.: November 7, 1990

U.S. Citizen



Professional Objective

I am looking to obtain a chef/sous chef/crew chef position in order to combine my passion for food and wine with my love for travel. I look forward to learning a new side of the service industry, along with being exposed to different culture's foods and local products.

For more information please visit my web-site at www.meganeoneill.yolasite.com

Education

Johnson & Wales University

Bachelor of Science, Food Service Management, Summa Cum Laude
Concentrations in Entrepreneurship,
Beverage Management and Sociology

Charlotte, NC

Graduate, 02/12

Associate in Science, Culinary Arts

Graduate, 05/10

Culinary Skill Set

- Experience with vegetarian, vegan, gluten free & other diets

Qualifications

- STCW 95
- Maritime Security Awareness Certified
- Serve Safe Certified
- Alcohol Serve Safe Certified
- Spirits WSET Certified with Merit
- Intermediate WSET Certified with merit
- Experience with molecular gastronomy
- Published "Work Smart, Dine Smart" in the JWU Scholars Archive
- Accounting tutor with Johnson & Wales University, 2 years
- Sushi Course at Tsukiji Fish Market Tokyo, Japan

Employment History

7/16-1/17 **Sweetwater Tavern** **Bartender/Server** **Sterling, VA**

Oct/13-Sept/15 **101m M/Y Attessa IV** **Sous Chef**

35th largest yacht in the world sailing to a number of destinations

- Responsible for preparing meals for up to 28 crew and 30 guests, at times acting as sole chef
- Duties included provisioning in remote locations, sanitation and cleanliness

Sept/12-Aug/13 **Bonterra Dining & Wine Room** **Sauté Chef** **Charlotte, NC**
www.bonterradining.com

Fine dining restaurant, Dirona Award, Wine Spectator Award of Excellence

- Responsible for Garde Manger and Sauté stations
- Assist in ordering & creating daily specials

Mar/12-Aug/13 **Eric Solomon Selections** **Administrative Assistant** **Charlotte, NC**
(European Cellars) www.europeancellars.com

James Beard Award Nominee, Outstanding Wine & Spirits Professional, 2009

Hospice du Rhone's Person of the Year 2008

Food & Wine Magazine Best Importer, 2006

- Wine Marketing, Inventory, & Wine Tastings
- Assisted in the set up and tasting with Josh Reynolds of International Wine Cellar

Aug/11-Dec/12 **Rooster's Wood Fire Kitchen** **Lead Expeditor** **Charlotte, NC**
Sept/09-Mar/10 www.roosterskitchen.com

Fine dining restaurant with an emphasis on local products

- Managed up to three food runners and directed staff to expedite service
- Assist Executive Chef to ensure proper plating

May/11 – Aug/11 **Heritage Hunt Country Club** **Line Cook** **Warrenton, VA**
www.heritagehuntgolf.com

- Set up and ran both hot and cold side for banquets up to 350 people

Dec/10-May/11 **Del Frisco's** **Line Cook** **Charlotte, NC**
Double Eagle Steak House www.delfriscos.com

May/10-Aug/10 **Fraser's Restaurant** **Intern/Pastry Chef** **Perth, Australia**
www.frasersrestaurant.com.au

Fine dining restaurant in the legendary King's Park

- Ran the pastry station; completed prep list and ordering

June/09-Aug/09 **Chiusano Italian Table** **Chef** **Culpeper, VA**

- Opened and worked lunch unaccompanied
- Responsible for sauté, fry, pasta, and plating

June/09-Aug/09 **The Inn at Little Washington** **A.M. Chef** **Washington, VA**
www.theinnatlittlewashington.com

Silver Spoon Award, AAA Five Diamond Award, Zagat Award

- Ran the breakfast station & prepped for the rest of the day

Jan/08-Sept/08 **Airlie Conference Center** **Line Cook** **Warrenton, VA**
www.airlie.com

- Managed station unaccompanied for 175 guests & multiple functions at once

Jul/07-Nov/07	St. James Café	Assistant Chef	Warrenton, VA
Sept/05-Jan/08	Airlie Conference Center	Wait Staff	Warrenton, VA

References Available Upon Request