

Brittine Prestel

Caterer

✉ brittine.prestel@gmail.com

☎ (275) 684-6093

📍 1234 Elm Street, Wichita, KS
67213

Education

**High School Diploma at
Wichita High School, Wichita,
KS**

Sep 2014 - May 2019

I've learned how to read, write,
and do math.

Links

[linkedin.com/in/brittineprestel](https://www.linkedin.com/in/brittineprestel)

Skills

Food Preparation

Food Safety

Knife Skills

Cooking Techniques

Menu Planning

Cost Control

Languages

English

Hindi

Hobbies

Baking

Cooking

Entertaining

Profile

A caterer with over three years of experience in the industry. I have a strong passion for food and enjoy creating unique dishes that tantalize the taste buds. I am also experienced in event planning and coordination, which comes in handy when catering for large groups. My goal is to provide my clients with an unforgettable dining experience that they will talk about long after the event is over.

Employment History

Lead Caterer at Ameristar Casino Hotel Kansas City, KS

May 2022 - Present

- Successfully catered for events with up to 500 guests.
- Managed a team of 10 catering staff members.
- Created custom menu plans and managed food budget for each event.
- Ensured that all food safety standards were met during preparation and service.
- Received positive feedback from clients on the quality of food and service.

Caterer at Harrah's North Kansas City, KS

Sep 2019 - Mar 2022

- Catered an event for 200 people and received positive feedback from the client.
- Successfully prepared and served food to 300 guests at a corporate event.
- Managed a team of 10 servers and 2 cooks during a busy holiday catering season.
- Created custom menus for clients with specific dietary needs or requests.
- Established relationships with local vendors to get the best prices on quality ingredients.

Certificates

Certified Executive Chef

Nov 2020

Certified Culinary Arts Professional

May 2019

Memberships

American Culinary Federation

National Restaurant Association