

Vermilion Chicago - WICL Training

I Back of the House

- 1. Learn existing menu and all stations** - learnt all prep, line, assembly, plating, expediting. Managing multiple stations and leading entire kitchen
 - Cold station
 - Desserts
 - Saute
 - Fryer
 - Grill
- 2. Plating Recipe Manual** – familiarize with and owned keeping updated (food notes, allergies, latest picture, recipes, assembly steps), count and organize plateware
- 3. Innovation & Menu Renewal** - participated in and contributed to new recipes and plating, innovation and research on an ongoing basis
- 4. Food cost & Receiving** - learnt system including organization of receipts, owned food cost entirely for last three months. Implement and own standardized receiving system (COD stamp/sign all invoices, cross check prices, quantity and quality)
- 5. New vendor sourcing and pricing** – for new and existing food ingredients to improve food quality, cost and community relations. For all key kitchen contracts (pest control, waste, equipment servicing, cleaning and kitchen supplies).
- 6. Customer interaction** – be on floor, develop kitchen nexus with guests, floor visits and event interaction.
- 7. Train FOH** - Be part of weekly FOH training meetings and help train FOH on plating standards, expediting, running food, food knowledge, following all kitchen rules
- 8. BOH Inventory** - Learn (update product list and prices ongoing), own for last three months
- 9. Kitchen Organization** – compliance with all health and our hygiene codes, maintain; develop and maintain prep lists and waste sheets
- 10. Deep cleaning schedule** – codify, complete and implement daily, weekly, monthly rules.
- 11. Scheduling and labor cost management** – learn our system, own for last three months
- 12. Waste sheets** (log all waste daily, COD sign off, monthly report)
- 13. BOH personnel files/policies** – Hiring protocol, training material, employee manuals, new employee paperwork. Training new BOH team members. Servsafe certification.
- 14. Training kitchen line and team** - ensuring food quality control and consistency
- 15. Repair and Maintenance** – familiarize, own (ansul system, fire extinguishers, all hot and cold kitchen equipment, plateware and tableware count and replacing)
- 16. Cross training with NYC Vermilion kitchen** – with Chef Anup and team in NYC

II Front of the House

- Floor management (opening, closing, POS), lead floor
- Assisted in completing beverage inventory, ordering, drink costing
- Trained on and owned payroll, labor cost, scheduling
- Events & Marketing: handling incoming queries, outreach (Crain's, MPI) and direct team for event planners reception, social networking (constant contact, facebook, yelp), executing onsite events and client liaison, flyers and signage, develop onsite events with team (summer menu, mothers day, nye, valentines day, etc.)
- Administrative: miscellaneous invoices, repair & maintenance, licenses, inspections

III Networking & External Courses

Attended **networking and industry events** with Rohini or to represent Vermilion

- WICL Chicago Gourmet dinner at Vermilion, coordinated with five chefs
- Housewares Charity Foundation JBF Vermilion tasting station
- Chicago Gourmet Women Restaurateurs panel, attended Rohini panelist
- Chicago Gourmet Vermilion tasting station
- Women Chefs & Restaurateurs annual conference, attended Rohini keynote speech
- National Restaurant Association restaurateur panel, attended Rohini moderator
- Illinois Restaurant Association Meet the Experts event, attended Rohini expert
- JBF and Vermilion WICL Panel Dinner evening at Vermilion NYC
- Indian Consulate Vermilion Tasting Station in NYC

External Courses (supplementary, on candidate's own time), introduced to WBDC

- WBDC legal course
- WBDC finance basics
- WBDC business plan
- Profit & Loss statement with Rohini

IV James Beard Foundation Week Training

- Worked on Books, Broadcast & Journalism Awards
- Worked at Chefs Night Out
- Worked at Annual Awards
- Worked two days with chefs at Beard House