

Michael Thomas Cannon

16 Granite Springs Rd. Granite Springs, New York
Phone 914-248-5383 Home, E-Mail; mtc3ks@optonline.net

OBJECTIVE

To obtain a position as an Executive Chef, in an innovative and challenging work environment where I can use my skills and expertise in the culinary arts.

WORK HISTORY

Executive Chef, Tuscan Oven, Norwalk Ct. December 2004 – present

Manage and maintain high quality cuisine with food sales of \$50000.00 per week with a consistent low food cost. Write and create exciting menus, every item made from scratch, purchase all food and kitchen supplies needed on a daily basis.

• **General Manager, Executive Chef, Laguna Restaurant, Atrium Catering**

White Plains, New York November 2002 – December 2004

Manage Restaurant, Catering and Direct kitchen Staff for all catering operations, along with sales of in house Banquets and off premise Catering. Purchase and set up all liquor and wine list, control and manage cost of entire restaurant with emphasis on service and food quality.

• **Executive Chef, Noah's Ark Restaurants and Caters, Teaneck N.J.** April.2000- November 2002

Manage 2 restaurants kitchens, catering and deli staffs, set up and execute off premise catering events up to 2500 people, source out and purchase food and equipment for all places, write creative and exciting menus for both catering and restaurants. Train staff to perform at the highest level.

• **Owner/Operator, Marifils Bakery, Inc.,** Traverse City, Michigan 1996-April.2000

Bake, sell, and market product. Train staff, design menus, establish wholesale accounts, purchase food and equipment, cost of goods accounting, advertising, ect..

• **Adjunct Professor, Northwestern Michigan College,** Traverse City, Michigan 1996- Jan. 2000

Teach Hotel/ Restaurant Baking.

• **Executive Chef/Food and Beverage Director, Sugarbush Resort,** Warren, Vermont 1995

Successfully ran restaurants and banquet facility with low food cost. Purchased all food and equipment, wrote innovative menus, train staff and strategize advertising.

• **Executive Chef/Purchasing Agent, Radisson Hotel,** Burlington, Vermont 1993-1995

Converted a sois vide kitchen into a conventional kitchen, trained kitchen staff on all aspects of the food industry, wrote all menus for restaurants, banquets, and room service. Purchased all food and equipment while maintaining the lowest food cost in the entire company.

• **Executive Chef, Radisson Hotel,** Moscow, Russia 1990-1993

Opened the first American managed hotel in the former Soviet Union. Trained a very large non English speaking kitchen and stewarding staff. Wrote menus for 7 restaurants, banquets, and room service. Purchased food and equipment under exteme circumstances. Obtained award winning status for the hotel food.

SKILLS

- Ability to be creative with menus and successfully maintain low cost with high quality.
- To successfully train and teach my staff to produce top quality products.

AWARDS RECEIVED

- Published in numerous magazines and newspaper articles (Gourmet, Bon Appetite, Washington Post).
- Completed Steven Covey's course in The 7 Habits of Highly Effective People.
- Voted outstanding young chef in Washington DC, 1987.
- Prepared meals for former Presidents Ronald Reagan, George Bush and Bill Clinton