

Alexis Kernighan

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CUBA

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Professional Objective

To achieve my Master Chef certification and become **executive chef** at a fine restaurant in the Hawaiian islands.

Cooking Skills

General Experience: Gastronomy, Culinary math (expert), Nutrition, Sanitation, Culinary French, Meat identification (2 years' experience), Wines, Restaurant Law, *Brodeger's Sanitationscience* background.

Culinary Skills: Braise, Sauté, Fry, Bake, Stocks, Reductions, Sauces.

Cuisines: Seafood, American Regional, Asian, Charcuterie, Garde Manger, Pâtisserie, Modern French.

Computer Skills

Perl, J2EE, XML Parsing, Debugging.

Construction Skills

Hammering, Drilling, Sawing, Wiring, Plunging.

Employment History**Electrician's Assistant**

Mike's Wiring Co.

May 1993

Projects:

- Electrify Phoenix: Rewired the city of Phoenix
- Fixed my mom's living room lamp

Senior System Administrator

SysOps4Cheap.com

1987

SysOps4Cheap.com was a small startup whose aim was to supply sysadmins over the web. The business failed because the very few sysadmins could survive the process of being overnighed by FedEx.

Projects:

- Ran a beowulf cluster of Commodore 64s
- Oxygen For SysOps: Used scuba tanks to keep sysadmins fresh in the mail

Sous Chef

The Four Seasons

March 1997–Present

Projects:

- Fall Menu: Created an extensive menu for our fall offerings
- Revamping of Grill Area

Achievements:

- Developed **13** new menu items
- Prepared daily operations plan
- Streamlined procedures for fresh foods procurement

Assistant Chef

Zolo

April 1993–January 1997

Prepared standard daily mise en place, stocks, and sauces. Assembled cold plates and salads.

Professional Societies

Association of Aluminum Utensils

Grand Poobah

Stonecutters
1934

Senior Fellow

Society for Creative Cuisine
February 1993–Present

As senior fellow, I was responsible for all recruiting efforts of the organization.

Honors and Recognition

- **Cooking Honor Roll**, Culinary Institute of America, January 1992–May 1995
- **Sysop's Choice Award for Best Cook**, Usenix, May 1987

Security Clearances

- *Top Secret Cook*, June 1994
- *Junior Mothball Inspector*, USMBIA, June 1994–January 2004

Miscellany

What can't be captured on a résumé is my sheer level of **enthusiasm** for not just cooking food, but dealing with people. I'm told I make nearly every kitchen run more smoothly because I know how to manage and make people want to **do their best**.

Education

AA in Culinary Arts, May 1995
Culinary Institute of America

Subjects: Stocks, broths, and soups (A), French and world sauces (A), French cuisine (B), World cuisine (A), Kitchen sanitation (A), Pastry (B), Culinary history (A), Hotel restaurant management (C).

Publications

- Alexis Kernighan, Charles Bell, Kassandra Kassis. "High speed reduction of wine based sauces". *Journal of the Occidental Culinary Federation*. OCF, New York, New York. February 2000. 132-136.
- Alexis Kernighan. *The Texas Ranger Chow Book*. Deltoid Press, <http://www.deltoid.co/>. 1998.

Hobbies

- Kite Flying. Two-time Cuban national champion.
- High-speed driving
- Woodworking

References

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