

# F. André Lavergne



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## QUALIFICATIONS SUMMARY

Highly recommended candidate for an **Executive Chef** position with **10+ years of experience** as a well-respected **Sous Chef**. Attended the internationally renowned **Le Cordon Bleu Culinary Arts Institute** in Ottawa, Canada and gained numerous years of management-level experience at Brasserie Margaux, one of Seattle's premier restaurants. Demonstrates exceptional leadership and discipline, and a genuine passion for creating the perfect dining experience for diverse restaurant patrons.

### Career Highlights & Core Competencies:

- Helped launch and operate Luc Café and Bar, a fairly new yet highly successful local restaurant.
- Prepared meals for several celebrities and public figures throughout career to include Janet Napolitano, former Seattle Mayor Norm Rice and Paul Schell, Félix Hernández, Kate Hudson, Kenny G, Lily Jang, and Earl Watson.
- Quickly adapts procedures, processes, equipment, techniques, and staff as required by an executive chef.
- Specializes in original recipes using American, Northwest Pacific, and classic European techniques.
- Fluent in English, Spanish, and French; enables an ability to communicate with a wide range of staff and patrons.
- Constantly recognized for creativity, strong leadership, and effective coaching methods.

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## PROFESSIONAL EXPERIENCE

**Sous Chef** | LUC CAFÉ & BAR | Seattle, WA | 2010-Present

Handpicked in 2009 by renowned local chef, Thierry Rautureau, to help bring the vision of this unique French-American bistro to fruition. In a relatively short period, the restaurant has become a favorite neighborhood spot thanks to its easy-going atmosphere and superb meals made from fresh, organic ingredients.

### Duties/Achievements:

- Provide direct leadership and insight into menu pricing, purchasing, inventory, training, and customer relations.
- Spearheaded popular *Savoureuse Lite* menu, featuring French cuisine individually tailored for health-conscious patrons.
- Use sharp negotiation skills to obtain bargain prices for fresh ingredients; helped reduce food costs by \$9,000 in 2011.
- Played a vital role in initial promotion of the restaurant, to include door-to-door advertising throughout the community.

**Sous Chef** | BRASSERIE MARGAUX | Seattle, WA | 1995-2010

Located in Seattle's trendy Belltown neighborhood, Brasserie Margaux has long been one of Seattle's premier restaurants. Worked closely with the Executive Chef for over a decade to help craft the restaurant in to the success it is today. In 2009, the last full year of my tenure, the restaurant earned over \$3.3 million in gross revenue.

### Duties/Achievements:

- Initially hired as the Sauté Chef, the most senior of station-chef positions; promoted to Sous Chef in 2001 after mastering several kitchen positions and displaying a drive and passion praised by both restaurant management and kitchen staff.
- Selected to train, mentor, and supervise over 40 new kitchen employees throughout tenure.
- Identified flaws in food quality assurance (QA) checks. Developed solutions as part of a more effective QA system that reduced food sent back to kitchen by 30%. Also helped improve customer approval rating by 11% in 2001 alone.
- Created and enhanced many popular dishes still on the menu today, to include Forest Mushroom Sauté, Duck Breast Bigarade, Chocolate Banana Gateau, and Sole Munier.

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## EDUCATION & TRAINING

**Diplôme de Cuisine (Cuisine Diploma)** | LECORDON BLEU CULINARY ARTS INSTITUTE | Ottawa, Canada | 1995

- Dean's List
- Graduated with honors

**ServSafe** | Washington | 2013