Daniel Moreau

CHEF DE PARTIE

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Profile

Chef with 8 years in hotel and restaurant kitchens, currently leading the sauce and grill sections of a 120 seat restaurant. Skilled in menu costing, HACCP, prep planning and training junior cooks. Reduced food cost from 34% to 29% and passed every health inspection in the last four years. Looking for a sous chef role in a quality-focused kitchen.

Experience

Chef de Partie, Harbourfront Bistro and Bar — Mar 2021 – Present
Toronto, Canada

- Run the sauce and grill sections for 120 seat service, producing up to 350 covers on weekends.
- Plan daily prep lists and ordering with the sous chef, which brought food cost from 34% to 29%.
- Train 4 commis cooks on knife skills, station set up and plating standards.
- Follow HACCP records for temperatures, labelling and cleaning, and passed every inspection in 4 years.
- Developed 6 seasonal menu items, 2 of which became top sellers within a month.
- Order meat, fish and produce twice a week from 5 suppliers and check each delivery on arrival.
- Cover for the sous chef on two days off each week, running the pass and calling tickets.

Line Cook, Northwind Grand Hotel — May 2018 – Feb 2021
Montreal, Canada

- Worked on hot line and banquet service for events of up to 400 guests.
- Cut plate waste by 12% by adjusting portion sizes and using trimmings in staff meals and stocks.
- Covered the breakfast shift 2 days a week and prepared egg stations, pastries and buffet items.
- Managed storeroom checks with the stores team and reported shortages before service.
- Prepared allergen sheets for 40 dishes and briefed the floor team before each shift.

Commis Chef, Sahyadri Residency — Jul 2016 – Apr 2018
Pune, India

- Prepared vegetable, tandoor and continental mise en place for a 90 cover restaurant.
- Learned costing and recipe standards under the executive chef and received a Best Trainee award.

Awards

Regional Young Chef Silver Medal, Ontario Culinary Federation — Nov 2022
Placed second among 24 entrants with a lamb and root vegetable main course.

Best Trainee Cook, Sahyadri Residency — Mar 2018

Education

Diploma in Culinary Arts, Institut de tourisme et d'hotellerie du Quebec — 2014 – 2016
Montreal, Canada

Skills

Grill and saute · Sauces and stocks · Menu costing · HACCP · Food safety · Prep planning · Plating · Inventory · Knife skills · Staff training · Banquet service

Certifications

Food Handler Certificate, Toronto Public Health — Jan 2023

Allergen Awareness, Restaurants Canada — Jun 2023

First Aid and CPR, Red Cross — Feb 2024

Languages

English — Fluent

French — Native