

SABASTIAN COLBERT

Chef

“My Food Gallery”: chefseabass.com

chefseabass@chefseabass.com

I love working with anything edible taking food from its raw state and changing it to look and taste like something you've never seen before. Passion to me is a matter of working until you find that suitable place where blending the old and the new becomes you, the bridge, through cooking. Expression of technique that I have absorbed through experiences and culture lead me to develop unique, advanced flavor profiles at a multi-sensory level, from wine dinners to the beach side, New York to Miami.

Skills:

- Restaurant experience - fine dining, upscale, and casual
- Management experience - training, mentoring, scheduling, ordering, organizing, event execution, menu planning
- Recipe creation, modification, production, and costing
- Analysis and reduction of food cost percentages
- Front-of-House (FOH) - serving/food, running/expeditor
- Knowledge of kitchen procedures, equipment, up-keep, and environments
- Knowledge of various ingredients, cuisines and cooking techniques
- Fabrication/butchery
- Catering experience
- Refined knife skills
- ServeSafe™ Certified (food and beverage)
- Efficient time management skills
- Knowledge of proper cooking/holding temperatures
- Ability to read and understand recipes, tickets, invoices, etc.
- Recipes, measurement, and weight conversion skills
- Other skills available upon request

Experience:

Southern Roots – (Chef)

Restaurant, Jamestown, NC May 2018 – April 2019

Sedgefield & Old North State Country Club - (Sous Chef)

Country Club, New London, NC, March 2017 - May 2018

1618 Seafood Grille - (Kitchen Manager / Line Cook)

Restaurant, Greensboro, NC, Sept 2016 - March 2017

River Yacht Club - (Sous Chef)

Restaurant/Yacht Club, Miami, FL, January 2016 - June 2016

Modern Garden/Seaspice - (Chef)

Miami Riverfront, Miami, FL December 2014 - December 2015,

Shikany- (Lead Line Cook / Main Dish Station)

Wynwood, FL, Restaurant, January 2013 - October 2014

The Elm - (Garde Manger Chef, Fish Station, Hot App. / Kitchen Experience, FOH)

Restaurant, New Canaan, CT January 2012 - August 2012

In Good Taste - (Preparation of Food / Catering Chef)

Organic Catering, Armonk, NY July 2011 - September 2011

The Schoolhouse - (Preparation of Food / Catering Chef)

Restaurant/catering, Wilton, CT June 2011

Education:

Johnson and Wales University - North Miami, FL

Culinary Arts Degree

BOCES - Yorktown, NY

2-Year Culinary Arts Certificate

References:

Available upon request.