

## Personal Statement

As a young cook, I started as a floor and dish washer at Purdue University during high school and came into work on Thursday and Fridays to sweep, scrub and mop two large student run kitchens and to clean out the grease traps. On Saturdays I was asked to help in the prep work with the head chefs. It was at that moment that I realized that being a chef was what I truly wanted in life. Over the next decade I was driven to learn about the various techniques related to cooking and kitchen management. I also learned from the various chefs and cooks to not only use my various senses but become familiar with the current trends in technology, organization, sanitation, multi-tasking, delegation, teamwork, and more importantly, leadership and to lead by example. In the dynamic food and restaurant environment any team is composed of multiple personalities from the head chef down to the dishwasher and if they aren't made to feel a part of the team, to feel as if they have value, the process breaks down. Having parents that worked at Purdue, I was introduced to the array of cultures, ethnicities and languages from an early age. This carried over into each employment position in which were Thai's, African American, Hispanic, Middle Eastern and the multiple gender classifications. I found each fascinating in their own right and I quickly established a good relationship. Integrity, honesty, strong and applicable communication skills are an absolute requirement for this industry. I've always wanted to teach in the restaurant business, to serve as an instructor and to motivate others to reach their potential. Being chosen to serve as a group leader at the CIA certainly proved to me that I have the requisite skills to be a success as an instructor. I have the ability to relate to various personalities, listen to their concerns, and at the same time, be able to take a concept and make it applicable for the various learning and skill levels of the students. I am passionate about this industry and am confident I can meet the demands of the position.

## Ryan C. Tate

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### Personal

Permanent Address: 2025 Old Oak Drive, West Lafayette IN 47906

Father: David Tate; Director Medical and Forensic Sciences, Retired, Purdue University

Mother: Maureen Tate: Conference and Event Coordinator, Purdue Athletics, Purdue University, Retired

### Education

1998-2002 Harrison High School, West Lafayette, Indiana

2003-2004 Lincoln Technical School, Indianapolis, Indiana: Architectural Studies and Design.

Blueprinting and Landscaping. Programs used: Auto CAD and VIZ 3D Rendering

2006-2007 Ivy Tech: Computer Software and Programs 115. Primarily focusing on Word, Excel, Power point and Spreadsheets.

2012-2014 Ivy Tech. Math, 043, 115, 135, 201, Fractional Geometry quantitative and statistical applications, Cultural Sociology 104, English Composition 104. Nutrition 104 focusing on proteins, fats, carbohydrates, nutrients and menu composition, General Inorganic and Organic Chemistry 101- Chemistry 201

2016-2017 Culinary Institute of America, Hyde Park, NY

AOS in Culinary Studies. Courses included: Culinary Fundamentals, Seafood/Meat Fabrication, Nutrition, Costing, Product Identification, Al a carte service, Banquet Service, Breads and Pastry, Cuisines of Americas, Cuisines of Mediterranean, Cuisines of Asia, Wine Studies, Contemporary Restaurant Cooking, Contemporary Restaurant Service, Formal Restaurant Cooking, Formal Restaurant Service, Garde Manger, High Volume Production, Safety and Sanitation (Certified Serve Safe as of 04/22/2016-04/22/2021) and Hospitality. Chosen as Group Leader in charge of 16 culinary students with responsibility for their understanding of the various readings, menu and food preparation of the day, required skills and techniques as well as proper presentation of selected plated items. See

<https://www.ice.edu>

### Work Experience

2017-Current: Folie Restaurant, Lafayette, Indiana; Sous Chef

- Responsible for maintaining an organized and structured kitchen including inventory and cost control, menu development including special wine dinners and private events, in charge of procuring specialty items through various vendors, assist in training cook staff on use of all proper techniques, interpretation of recipes, and ratios, additionally work with the front of house staff on proper service as well as how to discuss the items with the customer. See [www.folie.com](http://www.folie.com)

2014-2016: The Farmhouse at Fair Oaks, Rensselaer, Indiana

- Grill and sauté stations, focused on recipes utilizing pork, beef, and chicken raised on the Fair Oaks farm, catered small on-site events including weddings, business meetings, and holiday parties, provided recommendations on food that highlighted the geographic area and was tailored to the tastes of the clientele. See [www.fairoaksfarm.com](http://www.fairoaksfarm.com)

*2012-2014: Levy Restaurant Group, Purdue University*

- Kitchen cook responsible for prep work, presentation of food, set up and break down of service tables and serving for individual plated dinners accommodating up to 350 guests. Operated between two kitchens at Ross-Aide Football Stadium and the Mackey Basketball Arena. In charge of preparing any and all orders for the upcoming week, assisted the Executive Chef in delegating assigned tasks including providing a positive work environment, in charge of leading small teams in the execution of events and responsible for maintaining a clean and efficient kitchen.

*2010-2012: Creation Café and Euphoria, Indianapolis, Indiana*

- Responsible for preparing, cooking and plating for dinner service and banquet events including private dinners, weddings, and corporate retreats. Responsible for ordering produce, frozen and dry goods and maintaining cooperative and positive work environment for front of house and back of house staff, my recipe for Vegetarian Chili won us the contract for the 2012 Super Bowl feeding 10,000-12,000 people

*2007-2010: Gladioux Catering, Purdue Athletics, Purdue University*

- Responsible for preparing, cooking and plating dishes in a larger scale setting in upwards of 300-500 guests at a time, including for the feeding of several thousands of guests in the press box and private suites and large dining rooms during home football game days at Ross-Ade Stadium. Assisted in maintaining a well-organized inventory and ordering guide for six levels of individual serving and banquet areas including 42 private suites, served as assistant to the Executive Chef responsible for training staff on food handling, proper and safe kitchen skills and sanitation.

*2006-2007: Sagamore Room, Purdue Memorial Union*

- Responsible for preparing and plating individual meals in a restaurant setting (non-catering) environment including breakfast and lunch, single lead cook Monday-Friday focusing on cooking and plating for both shifts, Saturday and Sunday in charge of the front of the house and was delegated authority for managing and organizing the staff while the General Manager was gone on the weekends. See <https://www.union.purdue.edu/dining>

*2004-2006: La Scala Italian Restaurant, Lafayette, Indiana*

- Focusing on Northern Italian cuisine. Waiter responsible for serving the customers and maintaining proper communication between front and back of house staff, assisted in training the service staff on serving techniques including table side demeanor and etiquette, worked 6 days each week, lunch and dinner shifts, assisted in creating the daily specials, trained on table side wine service. See [www.lascalaitalianrestaurant.com](http://www.lascalaitalianrestaurant.com)

Work References:

Joshua Timmons: Executive Chef; Ross-Aide Pavilion, Purdue University.

Phone: 1-765-430-9260

E-mail: [JTimmons@LevyRestaurants.com](mailto:JTimmons@LevyRestaurants.com)

Ivy King: Executive Chef; Patachou (Pat-uh-choo), Indianapolis Indiana.

Phone: 1-312-505-8005

E-mail: [Ivy.denman@facebook.com](mailto:Ivy.denman@facebook.com)

Vincenzo Lauria: Caterina D' Medici FOH Professor/Maître d'; Culinary Institute of America, Hyde Park, New York

Phone: 1-914-584-5301

E-mail: [v\\_lauria@culinary.edu](mailto:v_lauria@culinary.edu)

Character References:

Benjamin Hardy: Pastry Instructor; Chefs Academy, Indianapolis Indiana.

Phone: 1-765-914-0361

Jonathan Lance: Executive Chef; Indianapolis Federal Building, Indianapolis Indiana.

Phone: 1-317-442-9428

John Patterson: Professor; School of Biology, Purdue University

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