

ERIKA HEYNSBROEK

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EDUCATION

Niagara College , Niagara-on-the-Lake, Ontario <i>Culinary Innovation Food Technology - Presidents Honours</i>	2015 – 2017
St. Clair College , Windsor, Ontario <i>Culinary Management Fast Track - Academic Honours</i>	2011 - 2012

SUMMARY OF SKILLS AND QUALIFICATIONS

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- 8 years high quality and quantity product preparation served in casual and fine dining environments.
 - Punctual, dedicated, enthusiastic, reliable, independent worker and proactive team member.
 - Responsible to maintain a clean and safe work environment.
 - Possess excellent communication and organizational skills.
 - Elevated critical thinking and research skills.
 - Experience in food and waste costing.
 - Demonstrated good time management with the ability to prioritize and work with minimal supervision.
 - Proficient in computer skills with basic data entry and culinary math/conversions with high attention to detail.
 - Trained in the practices and procedures of WHIMS, HACCP, SQF, FSEP, GMP, and Deviation root cause analysis.
 - Knowledge of Microbial studies for environment/product sampling, diverse plating methods, culture enumeration and aseptic testing.
 - Completed courses in Chemistry, QA/QC, viscosity, pH and shelf life testing.
 - Knowledge and hands on experience in reference to Health Canada's Listeria Policy.
 - Product development knowledge and training in enhanced sensory evaluation techniques.
 - Conducted comparison tests between modern and traditional ingredients with baking application.

EXPERIENCE

Stacks , Windsor, Ontario Position: <i>Breakfast/Prep Cook</i>	Presently
Wizards of Walkerville , Windsor, Ontario Position: <i>Pastry/Line Cook</i>	2018 – 2019
The Bourbon , Windsor, Ontario Position: <i>Prep/Line Cook</i>	2017 – 2018
Fresco's Euro Bar and Grille , St. Catherine's, Ontario Position: <i>Prep/Pantry Cook</i>	2015 – 2017
Fox Glen Golf Course Club House , McGregor, Ontario Position: <i>Line/Prep Cook</i>	2014 – 2015
John Max Sports and Wings , Windsor, Ontario Position: <i>Line/Prep Cook</i>	2013 – 2014
Chartwell Oak Park , LaSalle, Ontario Position: <i>Breakfast/Dinner Cook</i>	2012

AWARDS AND CERTIFICATES

• Food Handlers Certification	2019
• Implementing SQF Systems (Post-Farm Gate) Certificate	2016
• Research Chefs Association Membership	2015
• WHIMS Certificate and Training	2015
• Wine Council of Ontario Certification	2015
• Smart Serve	2012

REFERENCES AVAILABLE UPON REQUEST