

# KAITLYN SPEGGS

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## CULINARY PROFESSIONAL

Innovative, Passionate, and Assertive Chef has built a reputation for quality food and service with 20+ years of extensive experience in the Hospitality Industry. Passionate about food and delivering amazing hospitality to clients/customers, dependable professional provides impeccable food services according to the highest standards of quality, food sanitation and applicable federal and state laws. Extremely competent individual manifests profound knowledge in a variety of food styles ranging from French, Mediterranean, Italian, Mexican, American, organic ingredients, healthy cuisine innovative Contemporary Luxury Cuisine.

***Graduate, Le Cordon Blue High Dining/Pastry Course;  
Experience working with Celebrity Clientele***

Determined and passionate professional is innovative and detail-oriented, with the natural ability to motivate and create relationships with staff, cooks, kitchen supervisors and stewards, ensuring the preparation of all food items are in accordance with production requirements and quality standards while maintaining a safe, sanitary and positive work environment. Adept at training household staff and personnel and managing projects for the best experience.

- ✦ Italian, French & Mediterranean Cuisine
- ✦ Food & Beverage Operations Leadership
- ✦ Mexican & American Cuisine
- ✦ Trilingual: Spanish, English & Basic Italian
- ✦ Exceptional Customer Service Abilities
- ✦ Detail-Oriented/ Creative Problem Solver

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## CAREER HISTORY

<b>Professional Family</b> , Chef, <i>Albuquerque, NM</i>	Sep 2016 – June 2018
<b>Professional Chef</b> , Estate Manager & Live-Out Chef, <i>Paradise, NV</i>	July 2014 – Aug 2016
<b>High Net Worth Couple</b> , House Manager & Live-In Chef, <i>San Diego, CA</i>	Sept 2008 – Feb 2014
<b>Professional Family</b> , Housekeeper & Live-In Cook, <i>Las Angeles, CA</i>	Jun 2004 – Sept 2008

## PROFESSIONAL EXPERIENCE

- ✦ Communicated with and assisted household daily operations for a professional family regarding the planning, staffing, and any other internal procedures; managed schedules of domestic staff including landscapers, maintenance staff and vendors.
- ✦ Oversaw meal preparation for family, kitchen supplies and equipment; coordinated all personal shopping needs and ran errands for the family; provide my service during travel.
- ✦ Accomplished housekeeping duties, such as cleaning, organizing, and cared for home accessories including crystal stemware and silver; coordinated the fine clothing, closet, drawer and cabinet organization.
- ✦ Conducted shipping, and various office administration for the family including maintaining household items and school supplies; planned events, casual and formal dinners and small family parties for between 60-100 guests; oversaw the wine cellar inventory
- ✦ Gained vast experience in managing 2 main residences and 4 guest houses on a large vineyard, ranch style estate; provided child care as needed and managed enhanced series for VIP guests on the estate.

## OLDER RELEVANT EXPERIENCE

**Catering Professional**, Cook, Mexico City, Mexico 1994 - 2002  
**New Technology Retail Center**, Manager & Owner, Mexico City, Mexico 1993 - 2002

## EDUCATION & CERTIFICATIONS

**L'ecole de patisserie**, Aug 2016  
**Le Cordon Blue**, Spain, May – Nov 2014  
**Torre del Tartuffo**, Italy, Oct- Dec 2011  
**Ann Kinsley Institute**, Raw Living Food, Puerto Rico, June 2010

**Universal Health & Wellness, Inc**  
Living Foods Lifestyle, Total Well-being Education Certification, 2010

*References Gladly Provided Upon Request*