

RICO T.F. NEELY

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EDUCATION:

Monroe College, New Rochelle, New York

Associate of Applied Science in Culinary Arts, expected August 2018

Monroe College, New Rochelle, New York

Bachelor's Degree Hospitality Management, expected April 2019

RELEVANT EXPERIENCE:

Krystin's Catering Company, New Providence, The Bahamas

Sous Chef, November 2014 – Present

- Acted as Head Chef in private homes when there is a double booking
- Consulted with clients to determine what menu they would want for the next day of operation
- Monitor freshness of food and ingredients by checking for quality and keeping track of old new items

Nuncy's Delight, New Providence, The Bahamas

Part-time Cook, September 2011 – August 2014

- Stirred seasoned food according to recipes to modify a balanced cooking meal
- Baked, roasted, broiled, and steamed meats, fish, vegetables, and other nutritional items
- Weighed, measured, and mixed ingredients to enhance the recipes by using personal judgment, and by utilizing various kitchen utensils and equipment

Atlantis Butcher Shop, Paradise Island, The Bahamas

Student Chef, May 2012 – September 2012

- Organized meats based on their cuts, making note of it in the Butcher Journal
- Answered the telephone with excellent phone etiquette whenever restaurants requested meat
- Butchered meats, and packed them away into the Freezer

The One and Only Ocean Club's Courtyard Terrace, The Bahamas

Apprentice, July 2013 - August 2013

- Prepare dessert station for service at 6pm
- Prepare Chocolate and vanilla Soufflé Batter for service
- Create special dessert plates for guests on their anniversary and birthday

INTERNSHIP EXPERIENCE:

Cast Alimentis, Brescia, Italy

Student, September 2017- November 2017

- Participated in culinary courses with leaders in the Italian Culinary Industry
- Became an honorary Ambassador of Italian Cuisine
- Completed many team building and self-development culinary courses

Dolphin Cay, Paradise Island, The Bahamas

Dolphin care-taker, January 2016 – May 2016

- Pre-measured and gave each dolphin their medicine
- Assisted in Dolphin-Human as well as the deep-sea interactions
- Answered inquiries about the company to guests in order to deliver required information

ADDITIONAL SKILLS:

Languages: Speaks English, Conversational in French and Italian

Computer: Proficient in Microsoft Office, PowerPoint, Microsoft Excel Google Docs, and Blackboard.

PROFESSIONAL AFFILIATIONS:

Caribbean Student Colloquium, Team Member, June 2017

Caribbean Student Colloquium, *Team Member*, June 2018

CULINARY EXPERIENCE IN:

Brescia, Italy; Miami, Florida; New Rochelle, New York, The Bahamas

Awards

Jr. Chef of the Year for the commonwealth of the Bahamas- 2015

Jr. Chef of the Year for the Island of New Providence- 2014-2015

Member of the Jr. Culinary Team of the Year- 2016

Alpha Psi Alpha Valedictorian Honoree- 2016

Ambassador of Italian Cuisine- 2017

Caribbean Tourism Organization's Student Colloquium Winner- 2018