

Grant Ripp

(520) 290-5699

www.ChefGrantripp.com

ChefGrantRipp@aol.com

To whom it may concern.

I would like to introduce myself to you today. My name is Grant Ripp, and I am pursuing employment in the culinary field. As you see, I have extensive qualifications and experience in some various and unique areas.

I am skilled in ice carving, pulled and blown sugar sculpting, air brushing, food garnishing and elaborate presentation, inventory analysis and purchasing as well as butchering of primal and wholesale cuts of meat and whole fish. I have prepared food and managed for exclusive in home private dining and extravagant holiday theme and buffet events for up to twenty five-hundred people. I created full standard menus as well as keeping up with a weekly changing menu in a fast-paced elite environment. I have kitchen management experience and have supervised and trained staffs of fourteen to forty-five or more employees. Also traveling the world to gain more culture and learn new cuisines while specializing in Jewish cuisine, dietary laws and slaughtering process, Kashrus and Shechita

I believe I will be an asset to your organization and I look forward to meeting with you at your earliest convenience regarding employment with your establishment.

Professional and Personal References available.

Sincerely,

Grant B. Ripp

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~ **Education:**

Bachelors of Culinary Management Degree Le Cordon Bleu Culinary Arts. 10, 18, 2006
Associate of Occupational Studies Le Cordon Bleu culinary arts.

~ **Certifications:**

Certified Executive Chef	(PCA) Professional Chefs Association
Sommelier Level 1	(ISG) International Sommelier Guild
ServSafe Certified	(NRA) National Restaurant Association
Registered ServSafe Instructor / Proctor	
HACCP Certified	Retail Food Alliance
Certified Bartender	ABC Bartending School (Phoenix AZ)
Perfection of Sugar Artistik	(Fabilo) Fabilo International Switzerland
Certified Ice Carver	(NICA) The National Ice Carving Association
Wilton Method Cake Decorating Instructor	
Facility Management Professional	International Facility Management Association
Adult CPR / AED, Infant & Child CPR, Standard First Aid	American Red Cross
Foodservice Management Professional	(NRA) The National Restaurant Association

~ **Medals and Awards:**

The American Culinary Federation.

Silver Medal:	D-6	Sugar showpiece Live 90 Min.
Silver Medal:	P-5	Decorative Centerpiece
Bronze Medal:	C-1	Celebration Cake
Bronze Medal:	C-4	Wedding Cake
Bronze Medal:	P-3	Cake decoration Live 60 Min
Bronze Medal:	P-5	Decorative Centerpiece
Bronze Medal:	C-5	Novelty Cake

~ **Affiliated, Associated, and Member of:**

American Culinary Federation	Chaine des Rotisseurs
World Master Chefs Society	The National Ice Carving Association
International Cake Exploration Society	National Restaurant Association
The British Sugar Craft Guild	The Chefs and Cooks Circle of London
Professional Chef Association	American Society of Baking
The American Institute of Wine and Food	Association for the Study of Food and Society
Culinary Historians of New York	International Association of Culinary Professionals
Culinary Historians of Chicago	Produce Marketing Association
The Bread Bakers Guild of America	Research Chefs Association

American Hotel & Lodging Association
Food & Culinary Professionals
Craft Guild of Chefs
States Bartending Guild
The American Cheese Society
National Barbecue Association
The Court of Master Sommeliers
International Bartender's Association
National Cattlemen's Beef Association
Institute of Food Technologists
National Society for Healthcare

Chefs Collaborative
The American Wine Society
International Association for Food Protection United
International Facility Management Association
National Environmental Health Association
International Sommelier Guild
World Association of Cooks Societies
Cooking Club of America
The World Safety Organization
Slow food
Food Service Management