# SEBASTIAN ROBIN KAPLAN

www.sebastianrobinkaplan.com Vancouver, BC 778-988-4026 sebastianrobinkaplan@gmail.com



20+ YEARS IN THE HOSPITALITY INDUSTRY

FOOD ETHOS: KEEP IT SIMPLE, LET QUALITY INGREDIENTS SHINE

PASSIONATE CHEF WITH FRONT OF HOUSE EXPERIENCE

SKILLED KITCHEN MANAGER TRAINED IN WHOLE FISH AND ANIMAL BUTCHERY, WOOD-FIRED COOKING AND SMOKING METHODS

PROFICIENT AT COSTING, ORDERING, OPTIMUM CONTROL AND EXCEL

AVID TRAVELER WITH EXTENSIVE KNOWLEDGE OF INTERNATIONAL CUISINES, DIVERSE INGREDIENTS AND DETAILED MENU DEVELOPMENT

WELL-VERSED AT IDENTIFYING AREAS OF OPPORTUNITY AND COST-SAVING INITIATIVES

GRADUATE IN ANTHROPOLOGY FROM THE UNIVERSITY OF BRITISH COLUMBIA RESEARCH FOCUS: NUTRITIONAL ARCHAEOLOGY AND ANTHROPOLOGY OF FOOD

ENTHUSIASTIC ABOUT LOCAL, SUSTAINABLE PRODUCE AND PRODUCTS

FOOD SAFE LEVEL II CERTIFICATION

STANDARD FIRST AID + CPR-C CERTIFICATION

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#### **Relevant Experience, Qualifications and Skills**

A dynamic, talented and creative chef and teacher with over twenty years' experience in the restaurant industry, highly developed problem-solving skills, expertise in high-volume food management, large- and small-scale team leadership and a passion for quality cuisine who is seeking employment within a well-structured and professional establishment that operates with integrity and high standards.

### Education

University of British Columbia: Bachelor of Arts - Anthropology, 2008

- Developed critical thinking and interpersonal communications skills, writing ability, observational acuity, interviewing techniques, and familiarity with survey and statistical methodologies
- Research focus: Nutritional Anthropology Food Pathways and Picky Eating

#### **Employment History**

Rocky Mountaineer, Vancouver, BC Sous Chef	Mar 2023 – Jun 2024
Black + Blue/The Roof, Vancouver, BC Sous Chef	Jan 2022 - Feb 2023
The Dirty Apron Cooking School, Vancouver, BC Instructor	Nov 2012 – Jun 2024
Gringo Restaurants, Slim's BBQ (formerly Dixie's BBQ), Vancouver, BC Corporate Chef	Jun 2020 - Dec 2021
Vietnam USA Society English International, Ho Chi Minh City, VN English Teacher	Oct 2017 - Aug 2019
<b>The Flying Pig Gastown,</b> <i>Vancouver, BC</i> Sous Chef	Aug 2016 - Jun 2017
<b>Trafalgars Bistro,</b> <i>Vancouver, BC</i> Sous Chef	Nov 2015 - Aug 2016
Blue Water Café, Vancouver, BC Sous Chef	Jul 2015 - Nov 2015
Cactus Club Café – Coal Harbour, Vancouver, BC Sous Chef	Feb 2014 - Jul 2015
Edible Canada at the Market, Vancouver, BC Executive Sous Chef (Acting Chef de Cuisine 6-month contract)	Jun 2013 - Jan 2014

<b>The Refinery,</b> <i>Vancouver, BC</i> Executive Chef	Nov 2012 - Jun 2013
Rocky Mountain Flatbread Company, Vancouver, BC First Cook/Evening Supervisor	Apr 2012 - Nov 2012
The Boathouse Restaurant Kitsilano, Vancouver, BC First Cook/Evening Supervisor/Grille Control	Feb 2012 - Apr 2012
<b>The Noodle Box,</b> <i>Vancouver, BC</i> First Cook	Jun 2011 - Aug 2012
Gourmet Syndicate Inc. & Roaming Dragon, Vancouver, BC Catering Sous Chef/Truck Supervisor	Jan 2011 - Jun 2011
<b>University of British Columbia AMS,</b> <i>Vancouver, BC</i> Cook – Seasonal Outdoor BBQ, Pie R <sup>2</sup>	Apr 2010 - Jan 2011
The Cannery Seafood Restaurant, Vancouver, BC Server	Jun 2009 - Mar 2010
The Cambie Pub, Vancouver, BC Security	Jun 2008 - Apr 2009
Seasons in the Park, Vancouver, BC Server	Jan 2007 - May 2008
BakerStreetLIVE! Nelson, BC Sous Chef	Winter/Spring 2006
<b>Vera's Burger Shack,</b> <i>Vancouver, BC</i> Manager/Cook	2005 - 2006
Manzanita Restaurant, Healdsburg, California Junior Sous Chef	2002 - 2003
<b>The Food Company,</b> <i>Gualala, California</i> Cook, 1.5-year Apprenticeship under Chef Naomi Swartz	2001 - 2002
<b>Oceansong Pacific Grill,</b> <i>Gualala, California</i> Line Cook	1999 - 2001
<b>Gualala Hotel,</b> <i>Gualala, California</i> Busser/Dishwasher/Prep Cook	1996 - 1999
Volunteer Experience	
Intergenerational Landed Learning UBC Farm, Vancouver, BC Farm Friend	Mar 2016 - Jun 2017
SOYL Fresh Roots – "Community Eats", Vancouver, BC Chef Instructor – Program Development	Summer 2017
Bill Reid Gallery of Northwest Coast Art, Vancouver, BC Special Events Volunteer	Jul 2010 - Jan 2012
Pacific Community Charter School, Point Arena, California Art Education Assistant, Special Event Cook	2001 - 2003