

CARVISON T. PRATT

EXECUTIVE CHEF

OBJECTIVE

To become an asset to your prestigious organization. To lead as an innovator in my craft as a chef and a manager and to serve as a dedicated and committed employee.

EXPERIENCE SAILROCK RESORT.

Executive Chef 2018 > Nov 2020

- Maintaining high end SLH standards
- Menu planning
- Food cost
- Overall management of 3 restaurants

GRAND HYATT BAHAMAR

Chef de cuisine (Head chef) | 2017 - Present

Stix Asian Noodle Bar

- Menu Engineering
- Cost Control
- Scheduling
- Maintaining food consistency and proficiency
- Training and overseeing a staff of 5 chefs and 20 cooks

WARWICK HOTEL

Sous Chef | 2016-2017

- Daily operations of ABBIOCCO fine Italian dining restaurant
- Daily menu standards
- Training Staff
- Food cost, Menu standard and Inventory.

PASS THE PLATE CATERING AND EVENTS

Executive Chef/Owner | 2017 -Present

Private High End Event Catering Including:

- Aliv Christmas party (500 persons)
- Bahamas first Christmas party (600 persons)



CONTACT DETAILS

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(242)- 804-7990

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AWARDS AND ACCOMPLISHMENTS

- 2017** • **Gold Medal** Bahamas Culinary Team- Taste of the Caribbean
- **Gold Medal** Culinary Competition with American Culinary Federation
- 2014** • **Air wolf Greenville South Carolina**
- Private pilot with instrument and multi engine rating .
- 2009** • **2nd Place** BAIC Professional Mystery Chef Competition
- 2008** • Pilot Certification at KA Flight Training Centre
- **Gold Medal** ACF Hot Food Competition - Bahamas Culinary Classic



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EXPERIENCE

PASS THE PLATE CATERING AND EVENTS

Executive Chef/Owner | 2017 -Present

Private Chef in Home Dining Services

- **Bakers Bay Golf Club**
- **Ocean Club Estates**
- **Old Fort Bay**
- **Lyford Cay**
- **Yacht & Private Jet Catering**
- **Guana Cay Abaco**

Duties

- Preparation & execution of menus for private homes dining
- Food Cost & Budgeting
- Menu Planning (Breakfast/ Lunch/ Dinner)
- Provisioning
- Food Consistency

Private Chef for Rooney family of 11 persons

Duties Include Daily:

- Execution of High End 11 Day meal plan of Breakfast, Lunch, Dinner, Desserts and Snacks
- Provisioning
- Food Costing
- Special dietary restriction cooking
- Pastry

SLX LUX

Sous Chef | 2015 -Opening

Duties

- BahaMar Brand Training for SLX Lux Standards
- Menu Planning & Execution
- Food Cost and Staff Management

RIU HOTEL & RESORTS (PARADISE ISLAND)

Chef de Partie | 2008 - 2015

Duties

- Daily operation of the "Krystal" Restaurant high end fusion new age cuisine
- Overseeing Kitchen staff of 10
- Menu Planning
- Food Cost
- Budget Control



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EXPERIENCE

RIU HOTEL & RESORTS (PARADISE ISLAND)

Head Cook (Supervisor) | 2006 - 2008

Duties:

- Responsible for the restaurant Sir Alexander (Gourmet Cuisine)
- Buffet restaurant - Daily menu consistency
- Supervise staff of 50

RIU HOTEL & RESORTS (PARADISE ISLAND)

Line Cook | 2004 - 2006

Duties:

- Food production worker in all aspects of the kitchen

SUPER CLUB BREEZES

Line Cook | Apr. 2002 - Dec. 2004

Duties

- Working all aspects of the Kitchen
- Worked in Fine Dining & Italian restaurant
- Learning ordering and food costing

SUN & RESTAURANT (AAA APPROVED)

Head Chef | 2000 - 2002

Duties

- In charge of daily grill sauce, vegetable soup, and sauces application
- Learning high end French Cuisine & Exotic foods

SHERATON GRAND HOTEL PARADISE ISLAND

Cook | 1997 - 2000

Duties

- Cook in buffet
- Daily prep ,
- Cook in banquet kitchen
- Assist with all hotel functions including Garde management



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SKILLS

- Cooking
- Microsoft Office (Word, Excel, PowerPoint)
- Birchstreet Food Ordering System
- Vista Payroll System
- Flying Airplanes
- Catering Company Owner
- Musician (Drums)

STRENGTH

- Strong Communication skills
- Easy to adapt to my environments
- God oriented

HOBBIES

- Flying Airplanes
- Writing books
- Cooking
- Creating innovative menus

REFERENCES

- **Bishop Clarence N. Williams**
Bishop (ret) Chartered Accountant Williams and Co.
242-424-3111
- **Edward Johnson**
Executive Chef
RIU Hotel and Resorts
242-363-7230
- **Min. Phillippa Celestin**
Life Empowerment Network
242-8012438

PRINCE GEORGE CAFE

Line Cook | 1995 - 1997

Duties

- Short order cool grill and sauté cook learning soup and sauces Greek & Bahamian cuisine

EDUCATIONAL HISTORY

Bahamas Hotel Training College <i>Diploma earned?</i>	1999 - 2003
North Andros High School <i>High School Diploma</i>	1985 - 1992
Nichol's Town All Age School <i>Completion</i>	1980 - 1985

CERTIFICATES

BJC

- English (B)
- Math (C)
- General Science (B)
- Religious Knowledge (C)
- Art (A)
- History (A)

GCE

- Art (A)
- Religious Knowledge (B)
- History (A)
- Geography (B)

1999

- Pitman English (Elementary)
- Bahamas General Certificate of Secondary Education (English)

2006

- Culinary Arts Certificate (Bahamas Hotel Training College)

COMMUNITY INITIATIVES

In Local Church Ministry

Current

Accomplishments

- -

Culinary Events Riu Hotel & Resort

2004 - 2014

Accomplishments

- **Obtained 1 Gold Medal and 3 Bronze Medals**
- **employde of the month 2009,2010**

Help the Children - Non-Profit Organization

2007 - 2014

Duties:

- **Team Leader/ Founder - Manage a team of 10 persons**