

BORIS PORTNOY

Pastries

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FREELANCE

pastry chef

*june 2008 – present
san francisco*

Consulting chef for Candybar.

Established innovative format for dinner menu and cocktail list that matches the esthetic of the decor and utilizes the set skills of the staff.

CAMPTON PLACE

pastry chef

*may 2006 – april 2008
san francisco*

Created progressive, modern desserts for the fine-dining restaurant as well as dishes designed for higher-volume production.

Managed a team of pastry cooks in both restaurant and banquet operations.

WINTERLAND

pastry chef

*february 2005 – may 2006
san francisco*

Served as instrumental in the opening and operation of start-up restaurant.

Responsible for budgeting, ordering, menu planning, food cost, hiring and scheduling for the pastry kitchen.

The menu utilized modern techniques, clean flavors and minimalist aesthetics.

CRU

pastry cook

*may 2004 – february 2005
new york*

Applied modern technique in a fine-dining restaurant with a significant wine focus.

Three months after the highly successful opening, Cru received three stars from the New York Times food review. Shea Gallante, the executive chef was also named "Best New Chef" by *Food and Wine*.

MUGARITZ

chef de partie

*winter/spring season 2004
erranteria, basque country, españa*

Trained under chef Andoni Anduliz in a Michelin Star restaurant that has a significant influence on modern European cuisine.

Worked all stations, including preparing banquets and weddings for up to 1300 people.

Mastered skills vital for both large-volume and boutique service.

SALT

cook

*february 2003 – february 2004
philadelphia*

Assisted in opening small fine dining restaurant.

Worked all stations in the european-structured kitchen: protein, intermetier, hot appetizers, garde manager and pastry.

Honed the cooking and operational skills required in a quality restaurant.

Salt was awarded "Best New Restaurant 2003" by *Philadelphia Magazine*

EDUCATION

Stagiair at Deux Cheminées Restaurant 2001 – 2003

Received explicit instruction, was given textbook assignments and regularly studied in library above kitchen, which housed over 3,500 culinary books

Bachelor of Arts in Economics, May 2001

New School University – New York, NY