

Desirie Allnet

Experienced Server/Culinary Chef

Mandeville, LA 70448

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At a young age of 16 , I've focused my attention in the restaurant and still today has made it my focus. Cooking has been my passion and presentation focus with my experience from working with some amazing Louisiana Chefs. I've been able to experience opportunities that only others dream of. Movie's, Music, and events all over Louisiana and far. Just recently had the opportunity to meet and work with Wicked Tuna!! To be continued.... after visiting Gloucester Massachusetts. I went on to Atlanta, Georgia and catered to Samuel L Jackson @ Eagle Rock Studio The Movie Memories Film

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Chef Assistance

American Roadshow - Harahan, LA

October 2021 to Present

Cast and Crew Catering to Production!

Lead Cater in House

Lakehouse Restaurant - Mandeville, LA

March 2018 to Present

Film and Festivals Production Catering

Market Associate

Mandeville Seafood - Mandeville, LA

January 2015 to March 2018

Market Employee

Seafood Boiler

Cleaning fish

Special Ordering,&

Catering

Owner/Manager

Action Tree Service - Slidell, LA

March 2015 to March 2017

Handle accounts and Marketing

Baker

Texas Roadhouse - Covington, LA

January 2014 to January 2015

Cook/ Baker

Sous Chef

Christopher's on Carey - Slidell, LA
April 2012 to January 2014

Food Prep - prepared fresh items daily. Executive to the Head Chef
On and off site Catering,& Special Ordering

Bartender and Manager

Warsaw Marina/ Johnny's Lounge - Hammond, LA
August 2008 to March 2012

Head Server/Corporate Trainer FOH

Chilis Bar and Grill - Lafayette, LA
July 2003 to August 2008

Server/Head Server
Bartender
Host
Expo
Corporate Trainer FOH
M.O.D Front of House

Cater / Server

Hughs Wine Cellar - Mandeville, LA
April 1999 to June 2003

On and off site cater and bartender. Short order cook for kitchen while serving.

Education

GED

Slidell High School

Skills

- POS (10+ years)
- Bartending
- Mixologist
- Restaurant Server
- Banquet Experience
- Catering
- Boiler
- Culinary Experience
- Food Preparation
- Food Service
- Kitchen Management Experience

- Food Production
- Cooking
- Food Safety
- Menu Planning

Certifications and Licenses

Food Handler

Additional Information

I have become very knowledgeable in the restaurant business with that my experience has grown through the years. Learning to work well alone or with a group. Always have that helping hand . Multi tasking and many other qualities that have been taught.