

# Mikayla Riggs

Executive Sous Chef, Pastry Chef

Electronic Portfolio: <https://pathbrite.com/mRiggs/link>

## EXPERIENCE

### **Chebeague Island Inn, Chebeague Island, ME**

#### ***Executive Sous Chef***

April 2021-Present

Supervising and training line cooks, expediting busy dinner and brunch shifts, ordering and maintaining inventory, recipe and menu development

### **The Ordinary, Charleston, SC**

#### ***Line Cook***

December 2019 - March 2021

Multiple progressive line positions ranging from fry to entremet with focus on many preparations of fresh, all-local seafood

### **Stars Rooftop and Grill Room, Charleston, SC**

#### ***Interim Sous Chef***

May 2020 - August 2020

Menu development and pricing, helped to reduce food cost by 5.5%

Responsible for creating employee schedules, order guides, station prep lists, recipe and costing cards, and training team on an entirely new menu

### **Sipango, Charleston, SC**

#### ***Pasta Maker*** part time

February 2020- June 2020 (business closure due to covid)

Responsible for pasta making and recipe development for this start-up fine dining Italian restaurant, including extruded, hand rolled, and filled pastas.

Trained new cooks on pasta production and inventory management

### **Kimball's Kitchen, Sanderling Resort, Duck, NC**

#### ***Chef de Partie, Grill Cook***

May 2019 - November 2019

Multiple line and prep positions across two restaurant operations

Part of a team that upheld a Forbes 4-star, AAA 4-diamond status

### **Vermejo Park Ranch, Ted Turner Expeditions, Raton, NM**

#### ***Line Cook, Pastry Chef***

June 2018 - May 2019

Garde Manger, Saute and wood fired Grill positions through dinner service

Designed and executed bread services and seasonal dessert menus

### **Gaylord Opryland, Nashville, TN**

#### ***Pastry Cook***

January 2018 - March 2018

Production of desserts for 11 restaurant operations and banquet functions up to 10,000 guests while maintaining strict product usage and waste records

### **Cinderella's Royal Table, Walt Disney World, Lake Buena Vista, FL**

#### ***Pastry Cook 2***

August 2017 - November 2017

Plating and producing 300+ desserts per shift, including specialty desserts for celebrity guests and special occasions

**(303) 818-4858**

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## EDUCATION

### **Johnson & Wales University, Denver, CO**

*Baking and Pastry Arts*

08/16-05/18

GPA: 3.97/4.0

### **Semester at Sea, Colorado State University** 01/18-05/18

Completed 12 course credits with a focus on cultivating international mindedness and palettes while living on board a ship, traveling to 15 countries across Asia, Africa, and Europe

## SKILLS AND ACHIEVEMENTS

STCW Basic Safety Training

November 2022

MCA Food Safety and

Hygiene Level II November

2022

ServSafe Food Protection

Manager Certification June

2019

International Baccalaureate

Diploma May 2016

Standley Lake High School

Valedictorian May 2016

Third Place National

ProStart Culinary

Invitational Winner April

2015

First Place Colorado

ProStart Culinary

Invitational Winner March

2015