

Preston Currin | (704) 692 – 9826 | praycurrin@gmail.com

I am a motivated cook with over 30 years of experience in the kitchen.

Sous Chef | Juban's Restaurant & Catering

Baton Rouge, Louisiana | September 2024 - May 2025

- Developed daily specials using seasonal ingredients and ensured compliance with health department regulations for proper food handling.
- Created delightful dishes based on popular recipes, which contributed to customer satisfaction and repeat business.

Executive Chef | Fat Boy Pantry | Chinese Kitchen Club

New Orleans, Louisiana | June 2019 – September 2024

- Resolved customer complaints regarding food quality or service in a prompt and professional manner.
- Utilized local, fresh food products to support the community and promote local economies.
- Designed innovative dishes that blend global flavors with traditional cuisine.
- Coordinated menu planning, recipe development, and daily restaurant operations.
- Managed ordering, inventory levels, invoice processing, and equipment maintenance.

Line Cook | Blue Barn Bistro

Charlotte, North Carolina | March 2016 - May 2019

- Prepared and cooked a variety of menu items to order in a fast-paced, high-volume kitchen, ensuring consistent quality and presentation.
- Executed various cooking techniques, including grilling, frying, sautéing, roasting, and baking.
- Adhered strictly to recipes, portion control guidelines, and presentation standards.
- Oversaw daily menu place, ensuring all ingredients are prepped, portioned, and organized for efficient service.

Culinary Arts | Baking and Pastry Arts

New England culinary institute (NECI)

Burlington, Vt | June 1996

Bachelor of Science | Computer and Information Sciences

Loyola University, New Orleans

New Orleans, Louisiana | Expected June 2026

Bachelor of Arts | Business

Strayer University

New Orleans, Louisiana | March 2021