

Tyler Larkin

416-951-7811

Brampton, ON

tyler@tylerlarkin.ca

Chef Portfolio Website Address: www.tylerlarkin.ca

Objective:

Obtain a full-time position.

Education:

Food Handlers Certification 2025 - 2030

Organizational Behaviour at Ryerson University 2019(Schooling for Business Leadership Certificate)

Business Law at Ryerson University 2017

First Aid / CPR / AED / HCP Certified 2025

WHMIS Trained 2018

George Brown College Red Seal Readiness 2010

Smart Serve 2008

MCSE Network Engineer at Ryerson University 2000-2002

A+ Certification Computer Repair TRIOS 2002

High School Diploma 1998

Volunteer Work:

Salvation Army, City of Toronto, Delta, & Kipling Towers Tenants Association 2020

- Managing volunteer chef's and foodservice consulting for a new soup kitchen in Etobicoke

Donation 12" of my hair to Angel Hair for Kids 2012

- I grew my hair for a couple years with some friends as well, and we all donated our hair

The Ride to Conquer Cancer 2008

- Raised \$5,500

The Knight of Columbus 2002-2005

- Volunteered at soup kitchen in Brampton every Thursday

Etobicoke Food Bank 2004

- Helped packing food and clean up

Wilkinson Community Homeless Shelter 2004

- Raised \$1250 for Police and Fireman Community BBQ at Homeless Shelter

Salvation Army abused women and children shelter 2003

- Cooked Lunch and Dinner for 100 women and children every Sunday for 1 Year

Interests:

Time with my family, anything to do with food, golfing, skateboarding, fishing, computers.

**Tyler Larkin's Resume
(Continued)**

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Hospitality Experience:

Spirit Tree Estate Cidery 2024 – Present

– Head Chef

The Monk's Kettle 2018-2023

(2019 #1 PUB in Toronto by the Readers Choice Awards, First Time Ever!)

(2020 #1 HAMBURGER IN TORONTO Readers Choice Award, First Time!)

-Executive Chef (Tyler Nominated for #1 Chef in Toronto 2020)

European Catering 2015-2017

-Executive Chef

Town Crier Belgian German Pub and Ale House 2014-2015

-Waiter

Devils Pulpit and Devils Paintbrush Private Golf Course 2013-2015

-Sous Chef

Lions Head 2006-2009

-Chef de Partie

ICE Lounge 2006-2007

-Bartender

The Markland 2005-2007

-Chef de Partie in a one person kitchen

Boston Pizza 2004-2005

-Kitchen Manager

Moose Winooseskis 2003-2004

-Assistant Kitchen Manager

Dick's Grill and Vine 2001-2004

-Line cook

Jake's Boathouse 1997-2000

-This is where I learned all sections of the kitchen

Contact me for references