

ROMAN NORTH

Culinary Professional | Kingston, Jamaica

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Professional Summary

Chef de Partie—certified culinary professional with 7+ years of experience in fine dining, luxury resorts, private clubs, and high-volume banquet operations across the United States and Jamaica. Experienced in grill, sauté, fry, banquet production, weddings, and live cooking stations while consistently delivering exceptional quality under pressure.

Core Competencies

Fine Dining • Luxury Resorts • Private Clubs • À La Carte • Banquets • Weddings • Grill • Sauté • Fry • Live Stations
• Food Safety • HACCP • Knife Skills • Mise en Place

Professional Experience

Moorings Park, Naples, FL — Line Cook | Oct 2024–May 2025 & Nov 2025–May 2026

- Managed sauté station, collaborated on menu development, maintained high-quality service for residents with specialized dietary needs.

Castle Hill Inn (Relais & Châteaux), Newport, RI — Line Cook | May–Sep 2025

- Worked grill, sauté and fry stations, executed luxury weddings and banquets, led live cooking stations, served up to 500 guests daily.

Dairymen's Country Club, WI — Line Cook | May–Oct 2024

- Managed grill and sauté stations, prepared member events, maintained exceptional mise en place.

The Club at The Strand, Naples, FL — Line Cook | Oct 2023–May 2024

- Supported weddings, banquets and high-volume fine dining service.

Uncorked Jamaica — Line Cook | May–Oct 2023

- Managed hot/cold line production and opening/closing duties.

Usain Bolt's Tracks & Records — Line Cook | Jun 2018–Sep 2019

- Prepared food in a high-volume kitchen while maintaining brand standards.

Education

Chef de Partie Certification – Boys' Town Vocational Center (Outstanding Student of the Year)

High School Diploma – St. Hugh's High School