

# VICTOR SOMMO

106 MacDonald Hall Delhi, New York 13753 • 607-746-4406 • [Sommovv@delhi.edu](mailto:Sommovv@delhi.edu)

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## EDUCATION:

**SUNY Delhi University of Technology, Delhi, NY**  
Associates Degree in Culinary Arts, May 2001

**Notter International School of Confectionery Arts, Gaithersburg, MD**  
Certificates for Sugar and Chocolate Decoration, September 2003

## EXPERIENCE:

**VOLO Restaurant, Bend, OR** 8/2007- 8/2008

*Executive Chef*

- Responsible for all kitchen operations
- Hiring and training staff
- Menu and recipe development
- Inventory, food and labor costs
- Food preparation

**Sommo Restaurant, Delhi, NY** 8/ 2004- 8/2007

*Chef/owner*

- Responsible for all restaurant operations
- Hiring and training staff
- Menu and recipe development
- Inventory, food and labor costs
- Food preparation

**Winnasook Club, Oliveria, NY** Summer 2004

**Cook**

- Prepared food for three meal periods
- Prepared baked goods from scratch
- Received and stored orders

**DB Bistro Moderne, NY, NY** Winter/Spring 2004

*Garde Manger*

- Responsible for preparation and service of garde manger items
- Trained new employees
- End of night inventory

**My Linh Restaurant, Albany, NY** 2002- 2004  
**Sous Chef**  
*-Responsible for preparation and service of all stations*  
*-Inventory*  
*-Developed and prepared desserts*  
*-Trained and supervised staff*

**Main Street Bovina, Bovina NY** 2000-2002  
**Sous Chef**  
*-Responsible for Preparing food for Three Meal periods*  
*-Prepared pastries and baked goods*  
*-Inventory*  
*-Received and stored orders*  
*-Helped in training new staff*

**Corks, Baltimore, MD .** 1999  
**Line Cook** (Externship)  
*-Responsible for preparing food for all stations*  
*-Worked all stations during service*  
*-Inventory*

**AFFILIATIONS/AWARDS :**

- Serv-Safe Certified
- Certified ACF Culinary Judge
- Certified Sous Chef
- American Culinary Federation, member
- World Association of Cooks Societies, member
- 9 ACF Gold medals and over 20 other culinary awards
- Best of Show and \$2,000, IHMS Chefs Championships 2003
  - Member of 2004 NY Culinary Olympic Team
- Team Captain 2000 and 2001 SUNY Delhi Junior Hot Food Team
- Best of Show and \$500 , ACF National Cold Food Salon 2004
- Best of Show and \$500, Cold Food Salon, Akron Ohio 2005
- Best Meat platter and \$500 IHMS Culinary Salon 2006