

Fox Schanzer

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OVERVIEW

Michelin-trained chef with an unwavering passion for food and hospitality. Specializing in produce-driven cuisine with a mission to support better food systems for planetary, societal, and personal health by leveraging creativity and food knowledge.

EXPERIENCE

Resident

New York, NY

Head Chef | Sous Chef | Private Dining

March. 2024 - Present

- Plan, prepare, and execute creative, Michelin-quality dinners for 10-35 guests
- Manage and delegate assigned culinary team
- Create, source, and cost narrative-driven menus / dishes

Rooted Enterprises

New York, NY

Culinary Lead | Executive Chef | Mission-Driven Startup

Nov. 2023 - Present

- Developing all culinary operations from the ground up for all products of Rooted Enterprises at all locations
- Defining culinary operations and product strategy
- Leading sales, marketing, and professional outreach
- Working closely with farms to develop seasonal, healthy, and delicious recipes
- Interacting with current and prospective customers to establish rapport and solicit feedback

Gabriel Kreuther

New York, NY

Chef De Partie | Relais Chateaux | 2 Michelin | Modern Alsatian

Oct. 2022 - Oct. 2023

- Management, prep, and execution of Garde Manger Operations (lunch, dinner, tasting menu)
- Recipe development and research
- Training and task delegation

The Barn at Blackberry Farm

Walland, TN

Chef De Partie | Tournant | Relais Chateaux | Farm-to-Table, Appalachian

May - Aug. 2019, Sept. 2020 - Jun. 2022

- Mastered each station in the brigade assuming the role of Chef De Partie / Tournant
- Responsible for training and management of cooks on a given station
- Responsible for entirety of station operations (set up, prep, projects, inventory, service)
- Proficient in a wide variety of advanced cooking techniques include sous vide, wood fire (grill and hearth), smoking
- Research and recipe development including many contributions to the menu, deep understanding of seasonality and brand needs
- Planned, managed, and executed service and menu items for private dining, banquets, and group service
- Interacted with guests in and out of the open kitchen with the highest standards of hospitality

Westport Farmers Market

Westport, CT

Market Assistant

May 2018 - Aug. 2018

- Managed vendor fee collections; assisted Executive Director in overseeing operations and assisting guests and vendors

Savannah Bee Company

Westport, CT

Bee Educator / Sales Associate / Key Holder

Sept. 2017 - Dec. 2019

- Performed managerial tasks, customer service, education, planned and hosted honey tastings
- Recognized by corporate leadership for outstanding service, sales, and attitude

The Whelk

Westport, CT

Chef de Partie | Upscale, locally sourced, American Seafood restaurant

Sept. 2016 - Aug. 2018

The Cottage

Westport, CT

Chef de Partie | Upscale, Farm-To-Table American Restaurant

May - Aug. 2017, May - Aug. 2018

ADDITIONAL INFORMATION

Education:

- Culinary Institute of America, Hyde Park, NY, Associates in Culinary Arts, June 2020

Certifications:

- Food Protection Certification, NYC DOH, 2023
- Functional Nutrition Training Certification, Mind Body Green, 2024
- Basic Life Support and CPR Certification, American Heart Association, 2024

Skills: Working in high pressure environments, time management, food knowledge, communication, creative and critical thinking

References Available Upon Request