

# Lana Lagomarsini

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## Experience

### **The Culinistas, New York, NY, August 2019– present**

#### Private Chef

Private Chef for multiple clients through NYC agency The Culinistas. Served the needs of multiple clients, from weekly meal prep to dinner parties to a part-time situation for a group of four families living out together during quarantine. Responsibilities include preparing and conceptualising menus for the families, shopping and purchasing food for dinner parties and weekly meal prep clients, cleaning and having food ready on time, serving if necessary, or managing serving staff, and cleaning.

### **Charlie Bird, New York, NY, October 2019–present**

#### Lead line cook

Line cook in incredibly fast-paced and popular restaurants in the village. Working full time until the restaurant closed due to coronavirus. Stations included pasta and meat roast, both with a focus on leading the line as a whole and taking on responsibilities and projects, such as leading breakdown and conceptualising and making family meal daily. Input in specials menu and in organizational methods for the kitchen.

### **Mokum, New York, NY, April 2019– September 2019**

#### Sous Chef

Management Position at newly-opened restaurant on the Upper West Side. Responsibilities include managing dinner service and a team of line cooks, menu development, and prep work for specials and technique-driven items. I have conceptualized and redesigned the menu along with the Executive Chef, Ben Vaschetti. New menu items have sold well, increasing sales. I have also brought new specialty purveyors to the restaurant and gotten us involved in Dock To Dish, an exclusive, CSA-type program that works with fishermen of Montauk to get seafood delivered fresh every week. The program rotates the type of seafood, so dishes have to be conceptualized and executed within a couple days timeframe.

### **Momofuku Ko, New York, NY , June 2018- April 2019**

#### Line Cook

Working under chef Sean Gray in two-Michelin starred restaurant featuring American meets Asian cuisine. Responsibilities include making sourdough bread for the restaurant, making various pastries, mise-en place, and various projects for all stations. Receive orders and butcher fish and protein on arrival. Assist chef in private dining events and any other projects needed. Stations worked include Commi, Canape, and Crudo.

**Restaurant Daniel, New York, NY January 2017- June 2018**

Chef de Partie

Line Cook in a fast-paced, high-standard fine dining French kitchen. Stations worked include Expeditor, Pasta, Canape, and Tournant. Techniques practiced are classic French. Able to move quickly and produce and re-produce extensive kitchen maneuvers and tasks, and able to follow instruction intuitively.

**Blue Hill at Stone Barns, Tarrytown, NY August 2014–January 2017**

Banquet Events Bartender

Food Runner

Bartender for fine–dining customers in fast–paced work environment for events such as corporate dinners and weddings, in a recently James Beard Award winning service establishment. Bartending skills and ability to follow commands, switch gears during a busy service, and help out as needed. Preform abilities to the standards of Award–winning Chef Dan Barber.

**Gramercy Tavern, New York, NY**

**June – September 2015**

Externship

Summer Externship experience included solo production of pasta for the restaurant and the newly–opened Untitled at the Whitney; bread roast station; prep; charcuterie production, Tavern Garde Manger, canapés for private dining events. Responsibilities included prep work, trips to the farmer’s market, and station work during service. Additional responsibilities included all mise en place production for Garde Manger including sauces and dressings used by both am and pm service, and knifework used during am service.

**Sweet Cheeks Q, Boston, MA January 2014–July 2014**

Pantry Line Cook

Prepare cold salads on a high–volume, fast–paced environment. Responsible for many aspects of running the cold station, such as required prep work for each salad item, preparing vast quantities of salads for a busy evening or large party, and keeping in line with the flow of the line in order to produce quality salads at a fast pace. Worked under Chef Daniel Raia and owner Chef Tiffani Faison.

**Fugal Foodie, Boston, MA January 2013–present**

**Frugalfoodieblog.com**

Write a blog centering on cooking and dining out in and around the Boston area; Create or use other recipes as inspiration for recipes made at home or write reviews of area restaurants; write at least three posts a week to an average of 40 viewers per day; use own photographs on site and market myself on social media to garner more readers.

## **Education**

### **New York City Department of Health July 2017**

Food Handler's Certificate

### **Court of Master Sommeliers May 2017**

Level 1 certification

### **Culinary Institute of America June 2016**

Associate of Occupational studies in the Culinary Arts

### **Northeastern University, Boston, MA May 2013**

Bachelor of Arts in Journalism with a concentration in International Affairs

## **Skills**

Culinary Skills Knifework, Recipe replication, plating replication, hard working, motivated and incredibly interested in food and the back of the house, strong team player and hard worker, ability to understand complex flavors and dishes, and understanding of different and classic cooking styles. Ability to replicate flavors and presentation consistently. Language Skills proficient in Spanish and American Sign Language