

# Kellen Rector

## Summary

## Culinary Institute of America Student graduating Fall 2026

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Chef Kellen's culinary experiences reflect versatility and an evolving mastery of the craft. His foundation in seafood, wood-fired cuisine, and farm-to-table ingredients continues to inspire his approach to cooking — combining precision, creativity, and an appreciation for honest, well-prepared food.

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## Experience

### **Current Student** **Culinary Institute of America,** **Hyde Park, New York**

Bachelors Degree, Culinary Arts,  
Business Management  
Fall 2023-Fall 2026

### **Sarasota High School**

August 2020-May 2023

### **Certifications**

*Serve Safe*

*National Registry of Food  
Safety Professionals*

- Skills USA Regional Third Place Winner in Culinary
- 4-Year Varsity Lacrosse
- Lacrosse Team Captain
- Scholastic Clay Shooting Team
- Second Place Trap in the State of Florida
- Golf
- Young Life Sarasota

### **Spettro – Poughkeepsie, New York**

*Line Cook | Contemporary American Dining*

Collaborated with the culinary team in a modern open-kitchen environment. Assisted with daily prep, line service, and pizza and pasta execution for a seasonally inspired menu.

### **Old Cutler Inn – Palmetto Bay, Florida**

*Opening Team | Line Cook*

Participated in the opening of a fine-dining restaurant, assisting with kitchen organization, prep systems, and menu execution. Supported the executive chef in maintaining consistency and efficiency during the launch phase.

### **Ocean Reef Club – Key Largo, Florida**

*Pantry & Line Cook – Oysters & Fresh Fish*

Completed a professional externship at a private resort club focusing on seafood preparation and oyster service. Gained experience in precision plating, fish fabrication, and teamwork in a high-volume kitchen.

### **The Master's Press Kitchen – Augusta, Georgia**

*Breakfast Cook | Made-to-Order Omelets & Daily Station Prep*

Managed the breakfast station in a live-service environment, preparing custom omelets and hot entrées. Oversaw daily station setup and ingredient preparation, ensuring efficiency, freshness, and quality throughout service.

### **Canoe Hill – Millbrook, New York**

*Line Cook | Seasonal Farm-to-Table Cuisine*

Worked in a kitchen dedicated to Hudson Valley's farm-to-table principles. Focused on ingredient-driven cooking, mise en place, and refined plating using locally sourced produce and proteins.

### **B&B Chophouse – Sarasota, Florida**

*Pantry & Line Cook | Steakhouse Cuisine*

Supported the cold and hot lines, preparing salads, appetizers, and sides in a fast-paced steakhouse setting. Enhanced knife precision, consistency, and teamwork under demanding service conditions.

### **Mattison's Forty-One – Sarasota, Florida**

*Server | Fine Dining Service*

Developed front-of-house experience in a refined dining environment. Strengthened guest communication, timing, and presentation skills while gaining valuable insight into the connection between the kitchen and the dining room.

References upon request.