

# Brittany Champagne

## Peer Substance Specialist and Youth Program

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### Professional Summary

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Hardworking and dedicated Peer Recovery Specialist with 2 years of experience in youth program. I am the Director and manager of The Clubhouse. Substance abuse counseling, and customer service. Proficient in lesson planning, arts and crafts, and mentoring. Possess a strong background in culinary and kitchen management, with experience in inventory control, ordering, and supervising kitchen staff. Skilled in event planning, food production, and meal preparation. Certified in Peer Specialist and hold certifications in food handling with 13 + years of experience in culinary arts.

Willing to relocate: Anywhere

### Work Experience

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#### Peer specialist Manager of Clubhouse Youth Program / PRP

Catholic Charities | Dundalk, MD

September 2023 to Present

Supervise Teens from 12 to 18, while completing a multitude of activities that help them develop skills to better their personal growth tailored to their needs.

Lesson planning for Group activities and discussions.

Arts and Crafts, Culinary, Work Readiness, Character Building, Self awareness and life lessons.

Substance abuse activities and discussions.

Operating Vehicle for transportation of teens on trips and Grocery shopping for the club house.

Donating and outreach to the community and teens.

Key Holder

Applying Craft Screening to best help teens with their journey.

1 on 1 sessions and mentoring.

#### Customer Service Representative/Merchandiser

The Restaurant Store | Windsor Mill, MD

April 2023 to Present

Providing experience and knowledge to help customers with their decisions in purchasing items for their business or restaurant.

Down stocking

Unloading trucks

Inventory

Pick up and order delivery

Palletizing

Wave

Cashier

## **Executive Chef/Kitchen Manager**

**Abbey Burger Bistro** | Baltimore, MD

June 2022 to January 2023

Ordering from both distribution company's to make sure we had everything for full service for the week while seeking to save money where I can on food cost, and meeting with my distributors.

Ordering bread for the restaurant and any dry goods or chemicals needed.

Hiring and scheduling , menu updates and changes and special menus for trios and special entries , organizing and executing catering orders , delegating task to the team and keeping them on task through out the shift , making and updating prep list for the team and pars . Creating kitchen guides and posters for the team to follow while going over and holding them responsible forestalling serv safe expectations .Keeping our prep area , walkin and freezers orderly and organized marketing sure thing are always dated correctly and labeled and put away or cooled down properly . Keeping the hoods clean and making sure the team changes the oil in fryers on designated days .

I have experience with every station in the kitchen and FOH . Assist with training and development of culinary staff both sous chef and kitchen staff .

development of recipies, cooking procedures and presentation.

controlling budgeted food and labor cost . Inventory and ordering.

Develop , maintain and manag training programs.

Supervise and manage the work procedures of team members .

overlooking staff and food being sent out

making new recipes and executing old and new

Assist with menu development , present new ideas and create kitchen organization for successful execution.

planning events

brunch and dinner ,

catering

prepping food

Oversee cleaning and sanitation procedures . delegation of assignments and follow to ensure all work has been completed bu standard .

interviewing, training , planning , assigning and directing work .

follow through with daily operations leading a the culinary staff and front of the house through standard procedures and service.

Perform all ordering, inventory and receiving and issuing task .

## **FedEx Delivery Driver**

**Contractor** | Dundalk, MD

June 2020 to February 2021

## **Sous Chef**

**Baldwin's station** | Sykesville, MD

September 2019 to March 2020

Assist with training and development of culinary staff both sous chef and kitchen staff .

Assist with development of recipes, cooking procedures and presentation.

Work with Executive Chef to develop plans for controlling budgeted food and labor cost . Inventory and ordering.

Develop , maintain and manage training programs.

Supervise and manage the work procedures of team members .

overlooking staff and food being sent out

making new recipes and executing old and new

assisting head chef with specials

filet salmon and steaks

Assist with menu development , present new ideas and create kitchen organization for successful execution.

planning events

brunch and dinner , fine dining

catering

prepping food

Oversee cleaning and sanitation procedures .

Assist Executive Chef with delegation of assignments and follow to ensure all work has been completed by standard .

Assist Executive Chef in interviewing, training , planning , assigning and directing work .

In the absence of the Executive Chef follow through with daily operations leading the culinary staff and front of the house through standard procedures and service.

Perform all ordering, inventory and receiving and issuing task .

## **Lead Line Cook/**

**Millers Ale House**

April 2017 to April 2018

Skilled Fast Paced Sauté Cook .

Flat Top Grill Cook

Prep Cook

Middle/Expo

Preparing Food by recipe

Checking desired temperatures

Plating food properly

portioning and labeling food.

Inventory

Ordering

Supervising

Closing

## Hostess

**Hard Rock Café** | Washington, DC

December 2016 to June 2017

20004

Phone - 202-737-7625

Chris or Popi\

Job Duties: Greeting and seating guests, inviting them to come back and see us again.

Suggesting new menu items from our limited time offerings.

Receiving payment and making correct change.

Assisting with beverages like bold, signature or flavored coffees.

Cleaning, completing side work, and organizing supplies as needed.

Assisting other team members.

Providing total guest satisfaction.

## Line cook

**Checkers** | Clinton, MD

January 2012 to January 2013

20735

Supervisor - Ike Knwiski

Job Duties: Ensures an accurate accounting of all transactions, collections and disbursements.

Receives cash drawer at beginning of shift and counts money in drawer at beginning and end of shift to verify its accuracy.

Itemizes and totals food and beverage checks in register.

Collects cash, check and credit payment from customers and makes change for cash

transactions, checks identification for personal checks and prepares voucher for credit card purchases

Cooking on grill and fryer

Closing shift

Closing drawers

Inventory ordering

## Director and supervisor Teen Adolescent Program

## Education

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### Peer specialist (Certification)

3c recovery training institute | Baltimore, MD

April 2023 to June 2023

### diploma

Surrattsville High School | Clinton, MD

June 2013

## Upper secondary education

## Skills

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First aid

Fast Food

Public Relations

De-escalation techniques

Program management

Grill

DATA ENTRY

Knife skills

Food Prep

Guest services

Customer service

Mental health counseling

Microsoft Excel   Mental health support   ADOBE PHOTOSHOP   Culinary   Kitchen Staff   Crisis intervention counseling   Food Handling   Kitchen Management Experience   Meal Preparation   Leadership   Crisis management   Program development   Substance abuse counseling   Supervising experience   Dietary department experience   Crisis stabilization techniques   Microsoft Word   Social work   Grilling   SALES   Inventory Control   Cooking   MICROSOFT OFFICE   Microsoft PowerPoint   Management   Food Service   Event Planning   Food Production   Team management   Shift management   Case management   MS OFFICE   Catering   Host/Hostess   Harm reduction   Busser   First aid and CPR   Banquet Experience

## Certifications and Licenses

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### **Introduction to advocacy Big A Little a**

May 2023 to Present

Introduction to advocacy

### **Ethics webinar**

May 2023 to Present

Recovery ccar Eithics

### **Recovery wellness domain training**

May 2023 to Present

3'ceus recovery wellness domain approved by mabcpb

### **CCAR Certification**

April 2023 to Present

Recovery coach academy 3c recovery support training institute Maryland .

### **Driver's License**

### **ServSafe**

### **Food Handler Certification**

### **Food Handler**

### **Basic First Aid certificate**

### **CPR Certification**

### **Non-CDL Class C**

### **Substance Abuse Counseling Certification**

### **Certified Recovery Specialist**

## Additional Information

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Authorized to work in the US for any employer

Skills: Microsoft Office 2007, Adobe Photoshop, Pos software, Open tables software, Sales, Management, Child Development, Photoshop, Data Entry.

I work well under pressure. Able to keep calm in stressful situations while multitasking and showing professionalism.

I have done at least 4 to 5 years of warehouse work stocking , sorting , boxing ,inventory , counting .

I have also done grocery store restocks .

I have experience in authentic mexican , Mediterranean, Indian , French , American Cuisine.