Jeffrey Herbig
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The Maisonette - Apprentice
Cincinnati, Ohio
Culinary Apprenticeship with Mobil-Guide Five Star French Restaurant
Industry innovation in many areas of kitchen management. Culinary apprentice and cultivation of French herbs, fruits and vegetables under the tutelage of Executive Chef for years Created the awareness in me to cultivate hard to obtain or expensive items, to insure consistency in supply, (i.e. courgettes, haricot verts, chervil, tarragon)
Most notable positions:

El Portal Sedona - Executive Chef
Sedona, Arizona
Boutique hotel where I presented dinner and interfaced with clients to create special occasion menus, weddings, finance dinners.

L'Auberge de Sedona – Saucier
Sedona, Arizona
I was the saucier or three different Executive Chefs, one awarded James Beard recognition for Southwest Chef, at the time. Also performed as Butcher. Created onsite "Chef's Garden" as a kitchen cutting garden.

Dahl and Di luca Ristorante and Bella Vita - Chef de Cuisine
Sedona, Arizona
Assistant to owner and Executive Chef Andrea Di luca for both restaurants
Ordering and Inventory, made fresh pastas, desserts and bread daily, line cook.

Pillsbury Winery - Chef de Cuisine
Cottonwood, Arizona
Created wine release dinners, wine club events, and 'reverse pairing' of wine with food in tasting room.

Quiet Valley Orchard - Orchard Manager
Page Springs, Arizona
Organic production of fresh fruits and vegetables using French Intensive Biodynamic techniques.
Created high quality products using imported seed.
Poulet de Bresse cultivation with authentic French stock and 'Spruce'.
Pheasant production
Founding Farmer of Farmer's Market

Omni Dance and Sedona Dance Theater
Sedona, Arizona
Performer and Performer Representative to Board of Directors
Non-Profit Performing Arts Company

Terrafarm - Organic Farmer
Prescott, Arizona
Private Culinary School
Prescott National Forest