



CHAPIN EYRE

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PERSONAL STATEMENT

I've always been driven by curiosity and a desire to keep learning, creating, and improving. My career has taken me through kitchens, where I've developed skills in leadership, organization, and hospitality, but my interests also include drawing, filmmaking, design, and other creative pursuits that continue to shape how I think and work. I enjoy thoughtful work, attention to detail, and building genuine relationships with the people around me. As I continue growing both professionally and creatively, I'm excited to explore new opportunities, develop new skills, and find meaningful ways to bring creativity, craftsmanship, and connection into everything I do.

EXPERIENCE

BKLYN Larder

September 2025 - Present

Brooklyn, NY

Head Chef & Manager

- Managing 9 kitchen staff across pastry, line, and prep as one of three senior leaders overseeing all aspects of a 2.5M+ revenue business
- Purchasing and researching all kitchen and catering ingredients, managing vendor relationships, and order logistics
- Developing new menu items, controlling recipe documentation and ingredient costing
- Recruited and trained new hires building a culture of quality and collaboration
- Actively creating kitchen infrastructure from scratch - training protocols, standardized recipes, and production systems that lead to smoother service and delivering better products
- Cultivates a warm, community-driven atmosphere through consistent, personalized customer interactions that keeps guests coming back

FOH Shift Lead & Line Cook

- Drove specialty cheese and artisan food sales, developing expert product knowledge across a curated inventory of high-end goods

The Dorset Union Store

May 2024 - July 2025

Dorset, VT

Chef and Caterer

- Prepared hundreds of unique dishes a week for in-store deli case and to order
- Collaborated alongside our small team of chefs to develop recipes and menus
- Served, organized, and cooked full menus for catering events ranging in size from 4-200 people
- Created experiences around food for guests by selling them the story of local artisan ingredients
- Maintained sense of community in store with colleagues and customers
- Strengthened my time management, attention to detail, technical ability, and knowledge of culinary world

Amy's on the Road

Jun. 2019 - Aug. 2023

Manchester, VT

Cook, Server, and Caterer

- Greeted, took orders, and served guests to ensure the best Vintage Airstream food experience
- As chef, maintained well-organized mise en place to ensure consistent quality food preparation
- Trained and mentored new staff members in kitchen safety, sanitation, and cooking techniques
- Collaborated with kitchen staff to create meals for large catering events, ranging from buffet style for 100+ guests to multi-course fine dining experience for black tie weddings.
- Developed daily posts on social media to promote outreach

EDUCATION

University of North Carolina at Chapel Hill - May 2025

Bachelor of Arts in Psychology. Double Minor in Data Science and Philosophy. Graduated with Distinction.

Go Heels Productions - Olympic Sports Videographer (2021-2023)

Burr and Burton Academy - Manchester, VT, May 2021

Awarded 'Best Cinematographer' (2021). Eight time Gawlik Film Award Winner. Captain of D1 Varsity Golf team. Captain of D1 Varsity Tennis team. Manager for BBA Mens Lacrosse Team (2021).

SKILLS

- Team Player/Leader
- Project Management
- Customer Service
- Camera Operation
- Urgent Problem Solver
- Identifying Client Goals
- Time Management
- Fluent in Premiere Pro
- SEO
- Media Production

CERTIFICATIONS

- Digital Ads Specialist - Global Tech Experience (2024)
- Ecommerce Specialist - Global Tech Experience (2024)

INTERESTS

- Daily Sketching, Bikes, NYC Museums, Tennis