

# Robert Kerr

## Culinary Arts + Hospitality

### EXPERIENCE

#### Property Investor | Owner

Right Key Realty Inc

Apr 2020 - Present - 5 years, North + South America/Asia

As owner, I grew my portfolio with properties in Ottawa, Calgary, Nananee, Kingston as well as Asia and South America.

#### Marketing & Hospitality Coordinator | Co-owner

Corby Hall Inc

Aug 2023 - Jul 2024 - 1 year, Belleville, Ontario

Co-founded business to operate as wedding + special events venue for the Quinte region. Responsible for branding, online marketing, responding to customers, booking dates, menu creation and more.

#### Kitchen Manager

Howard's Kitchen

2 years, Yuncheng, Shanxi, China

An American friend of mine decided to bring some Western culture to China by opening a Western restaurant. I helped with setup, menu creation, managing the food stock and quality control.

#### Prep/Line Cook

O'Sheas Eatery + Alehouse

3 years, Drumheller, Alberta

First year worked as a prep cook and prepared ingredients for lunch and dinner rush. Second year worked as a line cook preparing mainly steaks and poultry dishes.

#### Dishwasher/Prep Cook

Athens Greek Restaurant

2 years, Drumheller, Alberta

Worked in the family restaurant with commercial dish washing and simple ingredients preparation during evening shifts.

### EDUCATION

#### Computer Science

Athabasca University

2005 - Three Terms, Alberta, CA

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Kingston, ON, CA

#### Industry Knowledge

Culinary Arts

Property Management

Hospitality

Menu Creation

Online Marketing

Computer Skills

Dispute Management

Leadership Ability

#### Certification

Smart Serve

SafeCheck Advanced Food

Safety Certification Program

#### Signature Dishes

Bullfrog & Prawns Stir-fry

Dill + Cream Burger

Cheese Soufflé

#### Misc

Cooked 500+ various dishes

Experienced Baker

Multi-linguist

Chef Diploma (Sep 2025)

#### Social

[www.chefkerr.com](http://www.chefkerr.com)

(my intro site)

[My LinkedIn](#)