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| Education | | |
| University of Maryland, *College Park, MD* August 2006-June 2009  Undergraduate Art History Major  Transferred before graduating  GPA 3.15/4.0  Culinary Institute of America, *Hyde Park, NY* August 2009-October 2012  Associates Degree (2011) - Culinary Arts  Bachelor’s Degree (2012) – Culinary Arts and Business Management  Servesafe Certified (2009, 2017)  GPA 3.28/4.0 | | |
| Work Experience | | |
| Homestead Restaurant, *Oakland, California* July 2018-June 2020  Assistant Pastry Chef (August 2019-Current)  Baker/Café Manager (July 2018-August 2019)  Responsible preparing the weekly changing menu of dessert items  Responsible for the restaurant’s daily bread preparation and baking  Responsible for ordering and weekly inventory of bulk dry goods as well as basic restaurant/business items  Kitchen organization/cleanliness  Assist in other restaurant food prep  Ability to communicate effectively with patrons and vendors ensuring for positive relationships with the community and our guests  Effective time management skills  Prepare daily baked goods and breakfast/café options for diners  Componere Fine Catering, *Emeryville, California* May 2018-July 2018  Kitchen Assistant  Food prep  Kitchen organization  Pack out and truck packing organization  Putting away deliveries, walk-in organization  Shopping at farmer’s markets, groceries, assigned errands  Millennium Restaurant, *Oakland, California* June 2015-February 2018  Sous Chef (May 2016-February 2018)  Line Cook (June 2015-May 2016)  Responsible for managing and operating the kitchen of a 135-seat restaurant 5-6 days a week.  Supervised and managed 7-12 employees per day.  Weekly menu and recipe development.  Responsible for daily and weekly ordering (vendors including Greenleaf, Cooks Co., UNFI, Gourmet and More, FEED Sonoma, Mariquita Farms, Kashiwase Farms, Happy Boy, Blossom Bluff, Bi-Rite, Brokaw Orchards, among others).  Ordered food products while maintaining a food cost between 27-31%.  Responsible for preparing the majority of the menu items on a daily basis.  Understanding of necessary communication and delegating of tasks for success in the kitchen.  Knowledge of scheduling needs.  Responsible for training new line cooks, prep cooks, stages and externs.  Created and developed the brunch service for restaurant in 2015; a service that continues to be offered.  Communicated effectively between back of house and front of house to ensure diner satisfaction (e.g., various needs, menu explanation, conflict resolution, patron’s allergies and dietary restrictions).  Recipe and kitchen procedure writing.  Responsible for keeping kitchen and walk-in clean and organized in accordance with current industry practices and standards  Greens Restaurant (Everyday Inc.), *San Francisco, CA* March 2010- August 2010 | |  |
| Lead Line Cook November 2012-May2015  Responsible for running the kitchen/line 1-2 days a week  Responsible for setting up, working, and closing stations for service (regular working experience of Garde Manger, Hot Foods, Sauté, and Grill stations)  Prepared food for service from all stages.  Knowledge and understanding of Greens’ expediting procedures.  Assisted in recipe writing, menu development and design, including 4 original dishes making it to the main menu.  Periodic responsibility for picking up food orders from San Francisco Ferry Building Farmer’s Market.  Knowledge of scheduling.  Responsible for training stages, externs, new employees on various stations. | | |
| Wegmans Grocery, *Hunt Valley, MD* | May 2006-August 2009 | |
| Server, Prep Cook  Served customers from the store’s Chef’s Case and Prepared Foods sections   * Was responsible for opening and closing the Chef’s Case section * Prepared and cooked all items served in the Chef’s Case section * Knowledge of Batch/Large Quantity Cooking | | |
| Related Experience | | |
| Catering, Various Chefs from CIA, Volunteer   * Aided various chefs with their personal catering events during my time at CIA. * Recipe writing, purchasing, preparation work and service. |  | |
| Skills | | |
| Languages   * Basic Spanish * Basic Italian (3 years college, summer immersion course in Italy)   Technical   * Knowledge of Microsoft Office * Knowledge of QuickBooks (Accounting and Finance Courses through CIA Bachelor’s Degree Program) * Excellent Writer | | |