

CHRIS A. PORTER

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EXPERIENCE

The Inn at Little Washington-Washington, VA 3 Star Michelin Guide French/American

Line Cook 1/19-10/20

- Work staff meal station preparing daily meals for 80-120 people
- Worked butcher station
- Maintained professionalism and strong work ethic

Californios- San Francisco, CA 2 Star Michelin Guide California/Mexican

Line Cook/Prep Cook 11/17- 8-17

- Cooked to the standards of a 2 Michelin starred restaurant
- Maintained the utmost consistency at a constantly high and scrutinized level
- Responsible for daily family meal prep which was restaurant quality cuisine

Spruce – San Francisco, CA 1 star Michelin Guide California/French Bistro

Line Cook 11/16-11/17

- Worked 5 of 6 stations
- High volume restaurant with high standards
- Served as an adaptable asset
- Lots of experience with daily family meal preparation

Juvia by Sunny Oh (Nobu, Miami Beach) and Laurent Cantineaux (Daniel Bolud, NYC)

Miami Beach, FL Peruvian/French/Japan 5/15 – 12/15

Saute Cook

- Perform in a high volume high profile James Beard Award winning restaurant
- Ascertain that appropriate portions are maintained and that the platter / dish is served hot
- Coordinate passe times, mindful of dishes that have components from multiple stations
- Prepare restaurant dishes according to Chef determined specifics
- Handle food rotation duties to minimize food spoilage

EDUCATION

Dabney S. Lancaster Community College, Clifton Forge, VA

Associate of Applied Science in Culinary Arts and Management – Degree awarded Cum Laude May 2014

University of Richmond, Richmond, Va

Full Stack Web Development certificate - August 2022

CODING PROFICIENCIES

- Javascript and Javascript React
- HTML and CSS
- Express and Node js
- Bootstrap
- Mongo Db
- Sequelize
- MySql