

Derek Vangstad

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Derek Vangstad

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Objective

To utilize my abilities and experience of managing a team making special variety dishes of different countries in a professional rewarding environment.

Experience

Sous Chef/Banquet Chef

Graduate Minneapolis – Minneapolis, Minnesota

February 2017 – Present

- Provide restaurant and banquet staff with the correct product to execute their jobs efficiently.
- Order the proper amount of product to keep food waste at a minimum and ensure acceptable food cost percentage.
- Manage labor. Properly staff when busy, reduce staff when business is slow.
- Design new menu choices based on seasonal ingredients and customer demand
- Excellent problem solving skills, very experienced in executing large groups of up to 1000 people.
- Skilled in costing restaurant and banquet menus to ensure a proper profit margin.
- Very adaptable and a very fast learner.
- Skilled in safety and sanitation practices.

Banquet Cook

The Double Tree Hotel – Bloomington, Minnesota

November 2015 – February 2017

- Prepare all items on the list by following standard procedure and under the instructions of supervisor.
- Maintain high quality and good service at all times.
- Inspect food for quality while working on prep list.
- Perform checking of portion control, weights, and counts prior to the function.
- Fire all hot food for service.
- Responsible for maintaining and checking cooking times and temperatures.
- Follow storage procedures when taking food out of walk-in and when returning food to walk-in.

- Maintain cleanliness of work area and equipment at all times.

Kitchen Supervisor

St. Therese at Oxbow Lake – Brooklyn Park, Minnesota August 2013 – November 2015

- Interviewed candidates for dishwasher and cook positions.
- Consulted with the Dining Services Director in the decision-making process for new hires when possible.
- Prepared written documentation for 90-day and annual staff reviews and conducted review sessions as scheduled.
- Met with staff on an as-needed basis to listen to concerns and answer questions.
- Prepared agenda, presented, and provided minutes of monthly staff meetings.
- Scheduled and lead cook meetings to provide communication for new service, safety, and sanitation training.
- Lead orientation and scheduled training of new staff.
- Coached and counseled staff when needed by following the proper procedures. Completed warnings and reviewed status with staff. Investigated concerns as needed.
- Prepared written documentation of all coaching/counseling sessions using the proper forms.
- Managed the cleanliness of the department.
- Ensured that food handling and storage policies were followed.
- Ensured all equipment was kept clean and in excellent working condition through inspections and followed established preventative maintenance program.
- Ensured kitchen was in compliance with city regulations.
- Met with staff periodically to review current policies and regulations to prevent food-borne illness.
- Counseled staff and took corrective action when needed when food handling procedures were not followed.
- Conducted monthly training for production staff to improve their knowledge in production, sanitation, and customer service.
- Planned and revised 5-week cycle menu and catering menus for special functions.
- Administered ordering process and on-going inventory of products on hand on a weekly basis.
- Prepared all catering requests and was lead manager for all aspects of each catering event.

Line Cook

St. Therese at Oxbow Lake – Brooklyn Park, Minnesota July 2012 – August 2013

- Prepared lunch and dinner foods in accordance with planned menus, standardized recipes and production sheets, having all items ready as needed for proper timing of restaurant and coffee shop opening.
- Prepared foods for the following day according to the daily production sheets.
- Heated or cooled and held foods properly according to recipe or proper temperature needed for safe food handling or serving.
- Sought clarification for recipe and production sheet discrepancies.
- Provided input to develop and reach department goals.
- Ensured a safe work environment by keeping the work area clean and correcting or reporting unsafe conditions or equipment immediately.

Kitchen Manager

Sammy Perrella's – Brooklyn Park, Minnesota

December 2006 – July 2012

- Prepared meals.
- Planned and catered to special events.
- Managed kitchen staff.
- Scheduled kitchen staff.
- Managed inventory control.
- Maintained relationships and managed expenses with reputable food purveyors.
- Trained kitchen staff.

Line Cook

Sammy Perrella's – Coon Rapids, Minnesota

December 2005 – December 2006

- Prepared meals.
- Kitchen prep work.

Education

Hennepin Technical College

January 2007- July 2009

- AAS, Culinary Arts