

Sterling Chance Duke



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415.722.4251

Education:

- The University of Texas at Austin: Coding Boot Camp Certificate Program 2021-**Austin, TX**
- FSPCA preventive controls for human food certified 2018- **Cheyenne, WY**
- The Academie MonS: Affinage the art in the science of maturing cheese 2018- **Lyon, France**
- Texas Culinary Academy Le Cordon Bleu: Associates Degree 2005-2007- **Austin, TX**
- Blanco High School: Diploma 2001-2005- **Blanco, TX**

Work Experience:

Head Cheesemaker/Factory Manager

Brazos Valley Cheese

07/2018 to 09/2020- Waco, Tx

Managed a small group of colleagues for daily tasks. I worked on many different factors of sale profitability by managing new sale accounts and managing loss prevention to save company revenue loss 25-30% quarterly and drive sales up 23% quarterly I was able to do this by closely connected with new and old clientele and give them quality insurance and product delivery. I was able to work closely with the team to use a time-effective technique.

Manager/Cheesemonger

Market Hall Foods

09/2015 to 01/2018- Oakland, CA

Scheduled and directed staff in daily work assignments to maximize productivity. Minimized loss and misuse of equipment through proper staff training. Continually monitored the cheese counter and took appropriate action to ensure cheese quality and service standards were consistently met. Exhibited thorough knowledge of cheese, supervisory duties, service techniques, and guest interactions. Assigned tasks and oversaw the direction of employees to ensure compliance with food safety procedures and quality control guidelines. Ensured proper cleanliness was maintained in all areas of the cheese counter. Built sales forecasts and schedules to reflect desired productivity targets. Worked very closely with Juliana Uruburu (Retail Director) and Alma Avalos (Cheese Buyer of 25 years.) to maintain the quality and respect they have worked so hard to achieve at Market Hall.

Sous Chef/Manager

Nojo

02/2013 to 08/2015 - San Francisco, CA

Continually monitored the restaurant and took appropriate action to ensure food quality and service standards were consistently met. Efficiently resolved problems or concerns to the satisfaction of all involved parties. Scheduled and directed staff in daily work assignments to maximize productivity. Developed and maintained exceptional customer service standards. Consistently maintained high levels of cleanliness, organization, storage, and sanitation of food and beverage products to ensure quality. Collaborated with the Executive Chef to analyze and approve all food and beverage selections.

Sous Chef

Cocotte

7/2013 to 1/2015 - San Francisco, CA

Hired as a Sous Chef to look over all responsibilities of the kitchen and restaurant when the Chef was absent, working with the Chef closely for menu changes, and seasonal pre-fixe menus, Did the daily ordering from several food purveyors as well as restaurant supply companies. Directed the kitchen staff daily to ensure proper handling of food and equipment, and enforced proper sanitation and FIFO system to prevent spoilage of the product.