

DOUGLAS BERNSTEIN

EXECUTIVE CHEF 📞 415.430.5430

◦ DETAILS ◦

415.430.5430

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◦ SKILLS ◦

Leadership Skills

Management

Attention to Detail

Ability to Work Under Pressure

Empathy

Critical Thinking

Creativity

Customer Relations

Purchasing

Menu Development

Product Development

Employee Recruitment &
Retention

◦ LANGUAGES ◦

English

Spanish



PROFILE

Dynamic Executive Chef with 20+ years of experience leading restaurant organizations to reach their full potential while maintaining a strong adherence to progressive environmental and socially conscious values. Adept in making key decisions and working with others to achieve goals and solve problems. Experienced in managing employee programs at multi-unit locations and dedicated to successfully directing business operations.



EMPLOYMENT HISTORY

Executive Chef at FISH., Sausalito, CA

August 2012 — May 2021

- Optimized efficiencies within the restaurant to grow annual sales from 3.8m to 4.7m while maintaining budgeted food and labor costs
- Initiated and updated SSSP throughout 2020 to keep employees and customers safe allowing continuous operation of the restaurant while generating YOY revenue growth in October 2020 despite pandemic restrictions
- Developed and implemented standard operating procedures and oversaw welfare and training for a staff of 50
- Monitored and improved maintenance practices of entire facility extending the life of equipment and decreasing recurring emergency and off-hour repair needs

Executive Chef at Disco Volante, Oakland, CA

July 2010 — July 2012

- Developed cross training program for all employees leading to increased employee retention and decreased labor costs
- Created an approachable and profitable food program in Downtown Oakland with an emphasis on solid scratch-cooking techniques
- Coordinated opening build-out of kitchen and entire BOH systems and operations to beat opening date goal by 3 weeks

Executive Chef at Bacar, San Francisco

February 2008 — July 2010

- Tracked food sales and purchases to provide daily food cost reports and monthly P&L statements
- Projected sales and adjusted inventory and production to meet company goals
- Designed and monitored HACCP plan for reduced oxygen packaging to remain compliant with local regulations and in turn extending life of products and reducing costs



EDUCATION

International Herring Research Roundtable, Vancouver, BC

May 2016

Civil society representative at a University of British Columbia round-table discussion focusing on ethical challenges of herring food webs and value chains

AOS Culinary Arts, Le Cordon Bleu, Portland, OR

November 2001

BA Anthropology, University of Texas at Austin, Austin, TX

May 2000



COMMUNITY ENGAGEMENT AFFILIATIONS

The Watershed Project, Feed Innovation Network, Surfrider Foundation, ExtraFood, The College Preparatory School, Call Of the Sea, Livestock Conservancy, Sausalito Community Boating Center, Anthropocene Institute, Truth Love and Clean Cutlery, Oceana