





**LESLIE LALUMONDIERE**

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**CULINARY EVENTS**

Chefs in a Garden - 2003, 2004, 2005  
Assisted Chef Kirk Warner to  
prepare and serve a dish using local  
produce grown in St.  
Louis community gardens.

Star Chef's - 2006  
Assisted Chef Kirk Warner, who was  
chosen among chef's from the city of  
St. Louis, to prepare a signature dish  
at a fundraiser to support Muscular  
Dystrophy.

**OTHER:**

Serve Safe certified 2001  
Serve Safe recertification 2006

**OBJECTIVE**

Creating great food in the restaurant environment has been both my job and my hobby for over 15 years. I have worked with many different types of menus, for local and national award winning restaurants, and I have consistently been given increased levels of responsibilities in the kitchens I've had the honor of working in, all of which has led me to my current role as personal chef.

It is now my goal to continue to nurture my career as well as my reputation in a position such as what you are offering.

I believe that my ever expanding level of experience and, above all else, my great passion for learning about great food will be nothing but an asset to you.

**SKILLS**

- Well versed in various culinary methods, terminology and ideas stemming for my time in high end restaurant s and shops.
- Excellent communicator with others in order to make sure everything is in working order.
- Great attention to detail at all times, especially in reference to the look, concept and taste of final dishes.
- Problem Solver, with grace under pressure.
- Self motivated and driven to succeed and improve.
- Adaptive, flexible and accessible when working with other people, dietary needs, scheduling and menus.
- Interested in learning new skills.

**EXPERIENCE****Personal Chef, Self-employed**

*March 2010 - Present*

// Menu planning, purchasing and product selection, and full production of planned meals for multiple clients throughout the Bay Area. I have worked with menus of all types and dietary restrictions, providing healthy but inventive meals ranging from meals for the family, dinner for two for that evening, to larger scale events such as birthdays, weddings and showers. Although I cherish all of my years in the restaurant, I feel very confident that this area of the culinary profession is where I do my best work and will continually work to strengthen my skill.

**Range, San Francisco - Michelin Star**

*March 2008 to March 2010*

*Local, sustainable, organic California cuisine. 80 seats. Rotation of all stations.*

// I worked the pantry, entremet and fish/sauté stations. Working primarily with local, California organic and sustainable ingredients, I gained greater knowledge of these foods, the best ways to cook and prepare them as well as learning several new technique's in slow food. Chef frequently requested my opinions on certain seasonal produce and proteins and what my ideas may be for certain products.

**Le Sanctuaire, San Francisco**

*November 2007 to Present*

// At this retail store (dealing in hard to find and higher end kitchen and professional cooking supplies) I worked with all aspects of molecular gastronomy, herbs and spices, professional kitchen tools, books and other supplies. I was responsible for taking and packaging orders from varying high end restaurants from around the world. I managed the daily inventory and kept the extensive line of food chemicals and spices in order. I consider this to have been a very influential and important part of my continued education in, and understanding of, the culinary arts.

**Restaurant Michael Mina, San Francisco - Michelin Star**

*August 2006 to October 2007*

LESLIE LALUMONDIERE  
Continued

*Chef Chris L'Hommedieu*

*American Cuisine. 100 seats. Rotation of all stations on the cold line*

// Working in the back/cold line, this position offered me continued education in aspects such as seasonal fruits and vegetables, seafood and other proteins, as well as advancement of my technical skills. I prepared various types of dishes for a 7-course tasting menu nightly. My highest position on my line was given to me only a few months into my employment here. I was responsible for an extremely complex fish course that consisted of 21 different ingredients, working with over 16 plates at a time under the tight time constraints of a Michelin Star restaurant on a busy Saturday evening. I took on that stress with pride and put out some of the most beautiful dishes of my life.

**Savor, St. Louis**

*March 2005 to July 2006*

*Chef Kirk Warner*

*World cuisine. 160 seats. Rotation of all stations.*

// Invited by Chef Kirk Warner to join the staff of this new restaurant, I served within all stations of the kitchen, gaining extensive knowledge of each. Here I was provided with daily experience with new varieties of sustainable and organic food as well as new methods of cooking. His menu was based on different foods of regions all over the world which helped to improve my knowledge of various ethnic cuisines. It has afforded me with the ability to work with diverse menus today.

**King Louie's, St. Louis**

*August 2002 - March 2005*

*Chef Kirk Warner*

*French-American cuisine. 100 seats. Pantry line and desserts.*

// I worked within each station of the kitchen, with my main focus being on the pantry line. Additionally, the last year I was put in charge of the creation, production and execution of all desserts on the menu. Working at King Louie's was a great experience for me and I gained extensive experience with utilizing local producers and ingredients as well as the starting basics for working in high end and fine dining.

**BB's Jazz, Blues and Soups, St. Louis**

*December 2001 - April 2003*

*Cajun/New Orleans cuisine. 60 seats. Cold line, grill and deserts.*

// Prepared daily specials, including four house-made soups. Selected to move on from the cold line into creating and producing desserts. I gained a more extensive knowledge of the southern food of St. Louis as well as New Orleans.

**Patty Long Catering/Merriwethers, St. Louis**

*August 2001 - December 2001*

*Chef Rob Openheimer*

*Catering, sauté line and cold line.*

// This was my very first kitchen job and it opened my life to many opportunities and gave me the basic skills that allowed me to move forward in the profession. I prepared food for weddings and other catered events for up to 300 people. Served as line cook at the company's off-site restaurant, Merriwether's, running the sauté and cold lines.

**REFERENCES:**

Suzanne Delbanco 510.435.2364 Current client for the past 6 years.

Rachel Leister 707.529.9906 Former sous chef

Phil West 415.722.2167 Former Chef

Nate Keller 415.627.8649 Former Chef and current peer

