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**Looking for Full-time hours**

## OBJECTIVE

Enthusiastic, diligent, passionate about food with substantial cooking experience, looking to join a team of chefs to contribute to, train under, and expand my knowledge.

## EXPERIENCE

**Palette** | 816 Folsom St, San Francisco, CA | **Cook** | January 2021 - July 2021

- Fine dining level cooking focusing on the California coast and in season produce, working very organized and detail oriented to uphold a high standard
  - Sauces, seafood/meat preparation, ranging in cuisine and flavors
  - Cooking with a wood fire hearth
- Setting up and working stations for GM and grill

**Nightingale** | 1017 W Hastings St, Vancouver, BC V6E 0C4 | **Chef Tournant** | January 2019 - January 2020

- High intensity, casual fine dining kitchen averaging 300-400 covers each night
  - Efficiency and speed are stressed while maintaining proper technique and presentation
- Setting up and working stations for apps, pasta/pans, grill and pizza when needed
- High turnover rate so training new kitchen staff when they join the team

**Bel Cafe** | 801 W Georgia St, Vancouver, BC V6C 3G1 | **First Cook** | November 2017 - January 2019

- Preparing soups, sauces, and meats for service
  - Butchery and various preparations of meat, salad prep, and other mis en place for the menu
- Worked closely with the chef to keep track of inventory and ordering, as well as creating new dishes
  - Learned much about the costing of a dish and how to increase margins
  - Balancing flavors and increasing complexity
- Managing prep schedules and coworkers for efficiency

**Summer Kitchen** | 2944 College Ave, Berkeley CA | **Line Cook** | Summer of 2017

- Prepped and cooked various dishes for lunch and dinner service:
  - Sandwiches, salads, and classic Italian fare for dinner
- Open kitchen style, so cleanliness and precision was stressed

**Cooks For Cause School Club** | Berkeley High School | **Club President/Head Chef** | 2015/2016

- Founded a school club to feed those in need at the homeless shelters in the East Bay
- Ran the kitchen and taught other club members how to cook meals

**Uhuru Baking Collective** | **Volunteer/Prep Cook** | Summer 2015

- Basic prep work like chopping vegetables

**COOK! Culinary Programs** | 1410 62nd St, Emeryville, CA 94608 | **Camp Intern/Volunteer** | Summer 2012-2015

- Interned in commercial kitchen teaching cooking skills to children aged 8-16
- Created menus and hosted 5-course dinner events for up to 60 people at the end of each week
- Learned leadership skills and kitchen management

**Paulding and Co. Catering** | 1410 62nd St, Emeryville, CA 94608 | **Prep Cook** | Summer of 2014/2015

- Prepared various dishes for corporate/group events including various international cuisines