

Michelle de Sobrino

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916-515-8932

OVERVIEW 20+ YRS. KITCHEN & PROFESSIONAL COOKING/LEADERSHIP
MANGEMENT. 13 RESTURANTS & 2 MAJOR CASINO
OPENINGS, TRAINER/LEAD/SOUS

EDUCATION CALIFORNIA CULINARY ACADEMY, SAN FRANSICO CA
CULINARY ARTS DEGREE, 1988

WORK EXPERIENCE SAMMYS ROCKIN ISLAND BAR & GRILL,
ROSEVILLE, CA OPENING TEAM, LEAD 2012-PRESENT

SSP AMERICA/15L CAFETERIA, SAC. INTER/AIRPORT
OPENING TEAM, LEAD 2011-2012

RED HAWK CASINO, PLACERVILLE CA 2008-2010
OPENING TEAM, SOUS CHEF, KOTO GRILL

CACHE CREEK CASINO RESORT, BROOKS CA 2004-2008
OPENING TEAM, LEAD LINE, FINE DINING RESTURANT

***ALONG WITH MY MANY YRS. OF EXPERIENCE, I BRING A HARD WORK ETHIC
WITH A GREAT SENSE OF HUMOR. 😊 THANK YOU FOR TAKING THE TIME TO
READ THIS AND I LOOK FORWARD TO HEARING FROM YOU.***

MICHELLE DE SOBRINO