

mark.chef09@Rocketmail.com • 1156 Hampton Rd. Sacramento Ca. 95864• 209-981-0527

Professional Summary

Results driven, customer-focused culinary professional: with extensive background in various Cuisines and Cooking techniques. Experience with multi-function events, and off site catering.

Education

Le Cordon Blue College of Culinary Arts - Scottsdale AZ.

Associates Degree/ Culinary Operational Management || November, 2012

Accomplishments

Certificate of Culinary Arts, Le Cordon Blue College of Culinary Arts || Sacramento, 2011

Servesafe Certified Food Protection Manager || 2011-2015

American Culinary Federation || Certified Culinarian

Work Experience

Aperitifs || “Pop-up” Restaurant-Pre-fix -five course-online reservations.

Chef / Developer || 2011 to present || Responsible, for all purchasing, delegation to five teammates, overall quality.

Alexander's Horseshoe Bar and Grill || French influenced California Cuisine.

Externship: with Chef Vincent Alexander. 8/1/2011- 9/15/2011

Sacramento Production & Lighting || Project Manager 9/1/2003-/2/1/2011

A full service lighting purveyor: to the entertainment industry. Managed small and large teams of employees on installations and events.

The Rivermill French Camp, CA || Chef de Cuisine 8/15/2001- 7/15/2003

The Rivermill is a full-service wedding establishment. Four rooms available, that varies in size from fifty to two hundred and fifty seats.

mark.m.soriano99

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Vincent Alexander

Executive Chef || La Provence Restaurant and Terrace.

916-789-2002

Chef Richard Jensen

Executive Chef || Le Cordon Blue College of Culinary Arts || Sacramento

916-830-6220

Dion Cook

Owner || Sacramento Production & Lighting

916-955-6417- cell