

# ZACHARY DALIN

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## PROFESSIONAL EXPERIENCE

Head Line Cook, *Lisa's Restaurant*, Greybull, Wyoming, 2002-2009 with two two year gaps for military service

- Managed two prep cooks and a dishwasher during business hours in the evenings.
- Bartender and managed floor personnel on occasion.
- Inventory and receiving of purchase orders.

Staff Sergeant in Army National Guard, *United States Military*, March 2003-present

- Responsible for over one million dollars in military gear.
- Direct leader of a gun crew.
- Two deployments with multiple awards.

Line Cook, *Cavalrymen Supper Club*, Laramie, Wyoming, 2007-2009

- Responsible for prep cooking prior to dinner rush.
- Cooked on the line through dinner rush.
- Started training for head line cook prior to leaving for military service.

Foreman, *Highland Landscaping*, Laramie, Wyoming, 2011-2013

- In charge of a 8 man crew.
- Responsible for multiple job locations.
- Responsible for inventory and supplies for crew and current jobs.

## CURRENT CULINARY COURSES & SKILLS

• Culinary Foundations I	• College Success
• Food Safety and Sanitation	• Knowledge of basic knife cuts

## EDUCATION

*California Culinary Academy*

San Francisco, CA

Associates of Occupational Studies Degree in Le Cordon Bleu Culinary Arts

Anticipated Graduation: December 2014

*University of Wyoming*, 2005-2007

- Studied Architectural Engineering until military requirements came up.

*Laramie County Community College*, 2009-2012

- Studied for an associates in business and general classes.