

# David Marcus

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**Objective** To obtain a culinary position to further advance my skills, knowledge, creativity with food, and perfectionism in customer satisfaction and to develop my career path as a chef within a widely recognized company.

- Skills**
- Good communication with a positive attitude
  - Multitasking
  - Clean, organized, and consistent
  - Experienced in high volume restaurants

**Experience** 5/12/2012-present Romano's Mac Grill Fort Lauderdale, FL

On leave currently

1/12/12-3/13/12 Bistro Mezzaluna Fort Lauderdale, FL

- Line cook**
- Sauté cook , prepared sauces
  - Worked more than one station at once

March 2011- Jan 2012

- Bluepoint Ocean Grill Hollywood, FL

**Line cook**

- To set up the line for my shift
- Check food quality

November 2009- March 2011

Landry's(multiple locations)

Denver/Fort Lauderdale

**Line cook**

- To prep and setup line for the day
- Volume cook
- Offered management position

Dec 2006-May 2008

Grand Lux Cafe

Sunrise, FL

**Line cook/Trainer**

- Prep and set up line
- Maintain food quality and professionalism
- To train new employees around the country

**Education**

2000-2003 Broward Community College

Davie, FL

**AA IN Graphic Design**

**References**

References are available upon request