

David Marcus

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