

**Ty Richardson**  
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**Aptos, CA**  
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**EDUCATION**

SAN JOSE STATE UNIVIRSITY

CALIFORNIA CULINARY ACADEMY SAN FRANCISCO, CA.

**EMPLOYMENT**

**2011- PRESENT**

**GRAND DELL SALOON**  
1040 DELL AVE.  
CAMPBELL, CA.

**CHEF/KITCHEN MANAGER**  
RESPONSIBLE FOR FOOD PLANNING AND EXECUTION  
SPECIAL PARTIES AND BANQUETS

**2000- PRESENT**

**PRIVATE CHEF**  
SAN FRANCISCO, CA.

PLANNING AND PREPARING MEALS FOR  
PRIVATE PARTIES AND FAMILIES

**2008- SUMMER**

**MIDNIGHT SUN TROPHY PIKE ADVENTURES**  
**CHEF**

ANIAK, ALASKA.  
RESPONSIBLE FOR FOOD PLANNING AND PREPERATION  
FOR GUESTS AND CREW ON 62 FOOT HOUSEBOAT

**2000- 2001**

**THE PLUMMED HORSE RESTAURANT  
SARATOGA, CA.**

**TRAINED IN ALL MANAGEMENT POSITIONS  
TRAINED IN ALL FRONT AND BACK HOUSE POSITIONS  
RESPONSIBLE FOR WINE INVENTORIES AND WINE TASTING EVENTS**

**1999- 2001**

**THE CALIFORNIA CULINARY ACADEMY  
SAN FRANCISCO, CA.**

**PRIVATE CHEF  
PLANNED AND PREPARED FOOD FOR PARTIES AND TEAM BUILDING EVENTS  
BARTENDER  
BARTENDED BOTH ACADEMY RESTUARANTS AND PRIVATE ACADEMY EVENTS**

**1999-2001**

**XS BAR  
SAN FRANCISCO, CA.**

**BAR MANAGER**

**2000**

**PEBBLE BEACH COMPANY  
PEBBLE BEACH, CA.**

**2000 U. S. OPEN GOLF CHAMPIONSHIP  
PRIVATE CHEF TO PLAYERS AND MEDIA**

**\*SPECIAL NOTE I AM FLUENT IN WORD AND EXCEL AND MANY DIFFERENT POS SYSTEMS.**

**I AM CERTIFIED SOMMELIER AND CURRENTLY STUDYING FOR MY ADVANCE CERTIFICATE.**

**I WORK AS A PRIVATE CHEF AND WINE CONSULTANT. REFERENCES UPON REQUEST.**