

**Ty Richardson
237 Aptos Beach Drive
Aptos, CA
95003
(408) 768-3294
tyfoodandwine@hotmail.com**

EDUCATION

SAN JOSE STATE UNIVIRSIY

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.