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Cook position

1 message

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Mon, Aug 19, 2013 at 2:17 PM

To: pbbkh-4006745454@job.craigslist.org

Sean Wilkinson**11 VIA MICITA****Rancho Santa Margarita , CA, 92679, UNITED STATES****949-478-9908****SW4687@GMAIL.COM****Professional Experience****VILLAGE INN NEWPORT BEACH CA.****Sous Chef / Chef / May 2012 – December 2012**

- Monitor sanitation practices to ensure that employees follow standards and regulations.
- Order or requisition food or other supplies needed to ensure efficient operation.
- Check the quantity and quality of received products.
- Supervise or coordinate activities of cooks or workers engaged in food preparation.
- Determine how food should be presented and create decorative food displays.
- Instruct cooks or other workers in the preparation, cooking, garnishing, or presentation of food.
- Collaborate with other personnel to plan and develop recipes or menus, taking into account such factors as seasonal availability of ingredients or the likely number of customers.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.

NEIMAN MARCUS / MARIPOSA NEWPORT BEACH CA.**Sous Chef / lead line cook July 2010 - January 2012**

- Created ,prepped designed plate presentation for daily specials and soups. Put together description of items onto a menu for that day.
- Check the quality of raw or cooked food products to ensure that standards are met.
- Supervise or coordinate activities of cooks or workers engaged in food preparation.

- Inspect supplies, equipment, or work areas to ensure conformance to established standards.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Demonstrate new cooking techniques or equipment to staff.
- Arrange for equipment purchases or repairs.

DOLCE /ENDLESS FOOD -N- FUN HUNTINGTON BEACH CA.

Executive Sous Chef / January 2010 - July 2010

- Worked on a contractual basis for newly established entertainment based restaurant
- Determine staffing requirements, and interview, hire and train new employees, or oversee those personnel processes.
- Plan and direct activities such as sales promotions, coordinating with other department heads as required.
- Manage the movement of goods into and out of production facilities.
- Plan store layouts or design displays.
- Was the driving force behind creating menu / menu items and recipes. Trained and mentored all BOH staff. Oversaw all operation for the fine dining restaurant and one hundred foot buffet

SCOTTS SEAFOOD COSTA MESA CA.

Chef Tounert January 2007 - April 2010

- Assisted Exe. Chef in all operations of the BOH.

• Banquets, off sites, training staff maintenance, created and designed presentation for new menu items.

PORTION FISH, MEATS, MADE SOUPS SAUCES COMMUNICATED DAILY WITH MANAGEMENT ON SPECIALS AND ON COUNTS ON ITEMS.

PINTO PROVENCE COSTA MESA CA.

Line Cook JUNE 2005 - January 2007

- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Season and cook food according to recipes or personal judgment and experience.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.

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- cut and bone meat, slice fish and portion prior to cooking.
- Substitute for or assist other cooks during emergencies or rush periods.

NEWPORT LANDING SPORTFISHING NEWPORT BEACH CA.**Cook / Deckhand April 1996 - October 2011**

- Prepared breakfast and lunch items for 50 upwards to 200 guest over saw ordering. Filleted up to 400 fish a day. Helped instruct customers on proper equipment and techniques for fishing that day. Trained new staff when needed.

Education:**ART INSTITUTE COSTA MESA CA.****Study: coursework towards AOS, January 2001****Additional Skills**

- The knowledge to service and repair most anything. I have excellent knife skills in filleting fish, meats and portioning. I have trained to operate all kitchen equipment. Proficient in word, office and excel.

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