



Tamara Macfarlane <tamara@acrobotoutsourcing.com>

Cook position

1 message

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To: pbbkh-4006745454@job.craigslist.org

Mon, Aug 19, 2013 at 2:17 PM

Sean Wilkinson

11 VIA MICITA

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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 dinning 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 mateinance,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 PROVONCE COSTA MESA CA.**Line Cook JUNE2005 - 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.**

- **cut and bone meat, slice 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. Filed 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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