

BERNARD JOHNSON

29672 Singing Wood Lane • Sun City, CA 92586 • (951) 301-6639 (H) • (951) 259-2393 (M)

SUMMARY OF QUALIFICATIONS

Professional Executive Chef with over 17 years of kitchen experience. Provide staff and food service management. Plan and develop service menus. Maintain positive interaction with vendors, guests and staff members. Manage kitchen cleanliness to ensure highest health standards are met. Safe Serve certified. Passionate for food preparation and the growth of others.

EXPERIENCE

DA BAYOU RESTAURANT, TEMECULA

Executive Chef

2011-2013 PRESENT

- Manage daily kitchen operation and procedures
- Supervise Food and Beverage Department
- Maintain high quality food standards in a clean and sanitary environment
- Ensure that Health Department standards are maintained
- Communicate with vendors to ensure timely and accurate order deliveries
- Receive, quality check and ensure proper food storage and rotation
- Manage restaurant staff
- Manage invoice payments
- Create operational, restaurant and daily menus

WARNER SPRINGS RANCH, WARNER SPRINGS

Chef

2009-2010

3 restaurants
fall all 3

- Supervise staff for three on-site restaurants
- Purchase food and supplies for all restaurants on property
- Plan and prepare all menus and meals for banquet events
- Perform all Chef Assistant Duties

Chef Assistant

- Supervise line and prepare food according to Chef's recipes
- Estimate food consumption
- Perform monthly inventory
- Receive and check all food orders and supplies for quality and quantity
- Cut, trim, bone and carve meat and poultry for cooking
- Perform all other duties as assigned by Chef

EMBASSY SUITES, TEMECULA

2008-2009

Sous Chef

- Manage daily kitchen operation and procedures
- Supervise Food and Beverage Department
- Maintain high quality food standards in a clean and sanitary environment
- Ensure that Health Department standards are maintained
- Communicate with vendors to ensure timely and accurate order deliveries
- Receive, quality check and ensure proper storage and rotation
- Manage restaurant, bar and banquet staff
- Create schedule for all food and beverage departments
- Create operational, restaurant and daily menus