

Paul Sadler

512-970-5886

1803 Whitney Way, Austin, Texas 78741

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Aspiring technician with advanced understanding of automotive systems, automotive mechanical and electrical systems. Interests in complex system design, modification, and repair, as well as process understanding and theory.

Education

Texas Culinary Academy - Austin, Texas

Associate of Applied Science, Culinary Arts, Class of 2010

Course studies include restaurant management, basic and advanced cooking, baking and pastry, Garde manger, French cuisine, supervision, nutrition, sanitation and safety.

Internship: East Side King – Food trailer by Paul Qui of Uchiko

Nuclear Power School - Charleston, South Carolina

Studied Applied Nuclear Science

Course studies include applied nuclear theory, heat transfer and fluid flow, thermodynamics, nuclear physics, advanced math, basic and advanced mechanics.

Experience

Express Service Advisor/Porter

First Texas Honda, Austin, TX

12/2012 - 10/2013

- Greeted and assisted all customers for Express service and main shop
- Advanced understanding of automotive systems, processes, and shop operations
- Consistently responsible for customer satisfaction and technician relations

Line/Prep Cook

Zingers Grille, Austin, TX

8/2012 - 12/2012

- Worked all stations on line
- Completed all prep and maintain cleanliness of stations
- Consistently responsible for solely working hot and cold lines.

Line/Prep Cook

Cafe Blue, Austin, TX

1/2012 - 8/2012

- Worked all stations on hot line, pantry, and raw bar
- Complete all prep and maintain cleanliness of stations
- Independently worked cold bar and multiple stations during shifts as per chef needs

Party Chef

512 Catering, Austin, TX

12/10 – 12/2012

- Worked solo and team events for both small and large capacities
- Follow precise time constraints as per schedule
- Maintained strict attention to detail per customer requirements

United States Navy

Machinist Mate/Force Protection/Anti-Terrorism, Norfolk, VA

10/2002-10/2008

USS Enterprise

Discharge: Honorable

- Supervised over 100 personnel in daily operations
- Operated auxiliary systems and exercised environmental control procedures to prevent or

minimize air pollution and oil spills.

- Supervised prisoners, documented processing and release of personnel

Certifications

Travis County Food Handlers, March 2012

TABC Certification, June 2011

Food Cost Management, May 2010

ServSafe Certification, November 2009