

Robert C. Christie
3855 Gregory ave, West Sacramento, 95691 (cell) 916-277-4876

OBJECTIVE

A position at a company where I can use my skills and abilities to make significant contributions towards the achievement of company goals.

SKILL & ABILITIES

- Highly motivated and Detail Oriented to expand knowledge and skills.
- Have over 25 years cooking on busy lines, grill, broiler, sauté, pantry, carving stations, can work any stations lunch or dinner shift, catering, weddings, holiday banquets, charity golf tournaments.
- Have good knife skills, am Serv-Safe certified
- I have reliable transportation

EXPERIENCE

Relief lead kitchen supervisor/line and prep cook

The Atrium of Carmichael, Carmichael, CA 95608

Oct 08 to July 13

Open and cook 2 days a week cooking 2 meals, and dessert for 155 residents, supervising kitchen staff, and dining staff, in charge of Sunday Brunch, line cook and prep 3 days a week. In charge of set up and cooking of all alternative menu items, consisting of 5 to 35 orders twice daily, also all window pickup or delivery orders. Prepare and set up special events.

Kitchen Supervisor

Mar 06 to Feb 08

The Lucky Derby Casino, Citrus Heights, CA 95610.

Responsible for cooking and running the kitchen, hiring and training the staff, schedules, training of sanitation procedures, Ordering, inventory, soups and specials for the week, special events, banquets for 60 to 150 people

Lead line and banquet cook.

Oct 04 to Jan 06

The Slocum House, Fair Oaks, CA 95628

Was in Charge of preparing and prepping of all dinner item, setting up and running busy line, cooking and working all wedding and special events.

Lead line cook and banquet cook

Northridge Country Club, (Private) Fair Oaks, CA 95628

Mar 1997 to Jan 2004

Responsible for opening the kitchen making fresh soup and specials for the members and their guests. Cooking on the line during peak business hours to ensure quality and freshness of entrées. Was in charge of all cooking and carving item on banquets prime rib, turkey, ham, roast beef, pork, chicken.

Was part of a great banquet team, under the executive head chef, we were responsible for banquets of 10 to 500 people, private guest functions to exceptional holiday brunches and charity and celebrity golf tournaments.

Lead Line Cook

1996 to 1997

Marie Calendars, Fair Oaks, CA

Responsible for all aspects of setting up and running kitchen line during peak business hours. Coordinated and forecasted future business needs.

Line Cook

1994 to 1996

Black Angus, Citrus Heights, CA

Prepared daily chef specials and assisted kitchen manager in counts and supplies for upcoming catering/ banquets events.

Line cook

1987 to 1994

Cliff House of Folsom, Folsom, CA – Opened lunch line for a Four Star restaurant and bar. Coordinated with Head Chef to prepare daily and weekly specials, cook and supervise the lunch line. Learned under the Head Chef to work an Award Winning 5 Star Sunday Brunch.

Education and Training

High school – Del campo fair oaks, CA 96528

1984

Sacramento County Office of Education R.O.P. 2006 – Certificate in Computer and Business Technology, Microsoft Office.

California Serve Safe Certificate – Valid till 2016.

California Sexual harassment training, Certified Nov 2009, recertified Nov 2010, 2011, 2012

Reference provided by request.