

Steven Long

3608 Hoover street
Redwood City, CA 94063
650/464-3364
sglong1@comcast.net

WORK HISTORY

PSYCHO CHEFS

San Jose, CA
August 11 to Present
Owner

I started this company to produce sauces and dry rubs for the consumer retail market. I currently have four sauces and ten dry rubs in various stages of production at the co-packer in Oregon.

SURF SPOT

Pacifica, CA
April 11 to September 12
Chef de Cuisine

I worked on this project from conception to completion writing their business plan and designing the entire building. As their Chef de Cuisine, I wrote the menus and hired and trained the staff.

THE KITCHEN TABLE

Mountain View, CA
June 09 to March 11
Chef / Manager

I wrote the business plan in March of 2007 for a group of Jewish investors for this certified Kosher restaurant. I was asked to take the restaurant over as their Chef / Manager months after it opened to try and fix problems created by not following the plan. I left in March 2011 to have elected hand and foot surgeries and they closed soon afterwards.

BON APETIT @ GOOGLE

Mountain View, CA
July 07 to May 08
Station Manager

I was the Station Manager for the Mediterranean inspired 'Al Forno Romano' at Google's main cafeteria known as Charlies Café. Leading a team of nine cooks, we typically served 1700 to 2000 people per day. We served lunch and dinner Monday through Friday and I wrote a different menu every day four weeks in advance.

PROFESSIONAL CULINARY INSTITUTE

Campbell, CA
August 07 to February 08
Instructor

At Professional Culinary Institute, I teach Safety and Sanitation to all of the incoming culinary and baking and pastry students for their first class thus laying the foundation for a clean and properly maintained kitchen.

AGENDA RESTAURANT

San Jose, CA
March 06 to July 06
Executive Working Chef

The owner of Agenda Restaurant requested my return until July to ease the transition into a new concept. While at Agenda, I was responsible for the dinner menu and production as well as oversee banquets up to 1300 people. I was also involved with charity events and art exhibit openings.

CALIFORNIA CULINARY ACADEMY

San Francisco, CA
Oct. 03 to Feb 06
Chef Instructor

As a Chef Instructor at the California Culinary Academy, I taught classes in Basic Skills Development, Safety and Sanitation, Food Science, Nutrition, Software applications, Kitchen Math, Menu Costing and Purchasing, Mixology and Bistro Cooking.

Steven Long

3608 Hoover street
Redwood City, CA 94063
650/464-3364
sglong1@comcast.net

RESTAURANT ZIBIBBO

Palo Alto, CA
Sept. 02 to Jan. 03
Executive Sous Chef

While here, I was in charge of the Lunch and Brunch shifts as well as the prep crew. I entered and maintained the order guides and did daily food cost and labor cost analysis.

AGENDA RESTAURANT

San Jose, CA
March 01 to Sept. 02
Executive Working Chef

Agenda is an 80-seat restaurant in downtown San Jose. My responsibilities included menu development, inventory and purchasing for nightly dinners and private banquets serving up to 1000 people. I was also actively involved with promotional and charity events and cooking demonstrations. Review in the San Jose Metro Magazine.

VIVACA GRILL

Mountain view, CA
Nov. 99 to March 01
Executive Working Chef

Vivaca Grill was a 100-seat restaurant in downtown Mountain view. I designed the restaurant and was the restaurants opening chef. My responsibilities included managing a staff of about 20 employees, menu and wine list development. I was actively involved with promotional and charity events and cooking demonstrations. While I was the chef, the restaurant received a 3 star review.

2030 RESTAURANT

Redwood City, CA
Aug 97 to Nov.99
Chef de Cuisine

While the chef at this 65-seat restaurant in Downtown Redwood City, the restaurant received a 3½ star review in the San Jose Mercury News.

BUFFALO GRILL

San Mateo, CA
Nov. 96 to July 97
Sous Chef

Responsibilities include overseeing the prep crews, inventory control and expediting.

STAR'S

Palo Alto, CA
Feb 95 to Oct 96
Lead Line Cook

As Lead Line Cook, my responsibilities included expediting the entrée line while grilling on a mesquite grill.

BEKS EUROPEAN

1995 to 2000

A company I started in my last month as a student at the California Culinary Academy melding my last life in manufacturing and my new life in culinary arts. My stainless steel molds are used by some of the best chefs in the world today.