

03/2003 to 09/2003

Prep Cook, Line Cook Thirsty Bear Bar –San Francisco, CA

- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.
- Met production requirements for all aspects of banquet and outlet desserts and breakfast pastries.
- Verified freshness of products upon delivery.
- Baked consistent quality items by accurately mixing, dividing, shaping and proofing.
- Mixed dough, scaled breads and cakes, fried doughnuts and performed all baking duties.
- Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.
- Practiced safe food handling procedures at all times.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.

10/2002 to 01/2003

Sous Chef, Cook 21 Amendment – San Francisco, CA

- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
- Maintained updated knowledge of local competition and restaurant industry trends.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Verified proper portion sizes and consistently attained high food quality standards.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Planned lunch, dinner and bar menus, as well as special menus for in-house special events and catering.
- Practiced safe food handling procedures at all times.
- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

09/2001 to 09/2002

Prep Cook, Cook, Set up a new restaurant- Neiman Marcus – San Francisco, CA

- Practiced safe food handling procedures at all times.
- Promptly reported any maintenance and repair issues to Executive Chef.

Hogan Eagler

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Professional Summary

Energetic culinary professional with a blend of creativity. A passion for food with exceptional cooking skills. Works well as a dynamic leader in high-pressure settings.

Skills

- Strong attention to safe food handling procedures
- Institutional and batch cooking
- [Asian, French, Fusion] cooking technique
- Strong attention to safe food handling procedures
- Effective planner
- Food presentation talent
- Bookkeeping
- Customer relations
- Outside the box thinker
- Team player
- Given sole assignments with no help
- Creative design
- Negotiation skills
- Safety-oriented
- Able to lift [50] pounds
- Strong interpersonal skills
- Self-starter
- Fast learner
- Calm under pressure

Work History

01/2005 to 01/2013

Adviser-Consulter for Gardening Self Employed – Oakland, CA

- Developed teaching aids, instructional software, multimedia visual aids and study materials.
- Helped the supervisor establish and monitor individual and program objectives.
- Employed a variety of assessment tools and strategies to improve instruction methods.
- Attended community events.

12/2003 to 12/2004

Line Cook Hawthorne Lane – San Francisco, CA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Maintained updated knowledge of local competition and restaurant industry trends.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

- Expertly prepared an assortment of chocolate bark, truffles and other hand dipped and molded chocolates.
- Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.
- Verified freshness of products upon delivery.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.

10/2000 to 05/2001

Prep Cook Puccini & Punnettii – San Francisco, CA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Enhanced and maintained the central standardized recipe and ingredient repository, including nutritional and cost information.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
- Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business.
- Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.

04/2000 to 09/2000

Host California Pizza Kitchen – San Francisco, CA

- Greeted and Seated Guests
- Assigned seating arrangements
- Cleaned restrooms
- Set up storeroom and work areas to allow easy access to stock items.
- Immediately informed supervisors of any problems or unusual situations and took appropriate action.

04/2000 to 09/2000

Cashier, Food Handler Lefty O' Dools – San Francisco, CA

- Balanced a till, placed orders
- Served prepared meals (Hoffbrau style)
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.

01/1997 to 01/2000

Expediter, line cook and prep-cook Olive Garden – Harrisburg, PA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Enhanced and maintained the central standardized recipe and ingredient repository, including nutritional and cost information.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
- Properly wrapped, boxed, and weighed bakery department products.
- Practiced safe food handling procedures at all times.

Education

2000 High School Diploma:

Bishop McDevvit - Harrisburg, PA