

MICHAEL J. RILEY
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Objective: To secure a position as Chef for a sound establishment, where my experience will be utilized in preparing a wide range of cuisines.

Personal Attributes:

- Passion and Practice
- Team Player and
- Multitask/ Leadership
- Commitment to Quality
- Planner/Organizer
- Management
- Problem Solver
- Quick Decisions
- Responsible and Creativity
- Works Well Under Pressure
- Dedicated and Honest
- Business Sense

Work Experience:

Mountain View Medical Center
Mountain View, California
09/2013- Present

Supervisor Head Chef

- Supervisor the Kitchen.
- Maintain Temperatures of the food, Refrigerators, and Freezers.
- Prepare food for the residents.
- Prep for next day Breakfast, Lunch, and Dinner.
- Inform staff of new and updated information and menus.

St. Mary Hospital
Blue Springs, Missouri
10/20004-05/2012

Chef / Supervisor

- Supervised the night crew.
- Prepped and cooked for patients and staff members.
- Catered functions for Doctor's meetings.

Flamingo Suite
Kansas City, Missouri
08/1998-10/1999

Sous Chef

- Prepped for the kitchen.
- Cooked for guest and staff.
- Catered for special events.

Trinity Lutheran Hospital
Kansas City, Missouri
03/1997-08/1997

Service Worker

- Prepare different dishes as per the orders placed by the patients and customers.
- Made sure that the food is served on time.
- Reviewed daily menus and meal counts.
- Ensured necessary food items are stocked and fresh, and prepares food items for use as appropriate (washing, peeling, chopping/dicing, seeding)

Hallmark Cards

Liberty, Missouri

07/1997-08/1998

Cook/Packer

- Prepares all menu items according to quantity menus.
- Bakes, roasts, broils and fries meat, fish and fowl.
- Mixes and cooks specialty dishes and delicate foods.
- Seasons foods by taste test and recipe.
- Maintains records of food used and supply on hand.
- Cleans and sanitizes work areas.

Red Lobster Restaurant

Kansas City, Missouri

04/1992-09/1994

Head Chef

- Managed the quality and hygiene of the food cycle from preparation through to delivery.
- Motivated and lead catering employees to perform their roles to a high standard and in alignment to policies and procedures.
- Ensured the prompt provision and efficient service of all meals and catering.
- Ensure that all equipment used, is in safe working order, checked regularly and serviced.
- Report any faults to management/client, ensure they are rectified and ensure equipment is not used until safe.
- Ensure that all equipment, monies and the overall establishment, is safe and secure at all times.

Education:

- Center High School of Kansas City, Missouri
Diploma 1989
- Joe Herndon Vo-Tech of Raytown, Missouri
Certificate 1989
- Company E. 1st Battalion, 46 Infantry of Fort Knox, Kentucky
Certificate 1991
- USAR of Fort Sam Houston, Texas
Certificate 1991
- RTS-Medical Training of Fort Chaffee, Arkansas
Certificate 1994
- UMKC of Kansas City, Missouri
Certificate 1996