

# Lenette Mandella

1214 Mt Hermon Rd Scotts Valley CA 95066  
Phone: 831-332-7796 E-Mail: ljmandella@gmail.com

## Experience

### Private Chef

May 2015 - April 2016

Lived onsite at a private residence where I cooked 3 meals a day for 10-20 people. I grew my own vegetables on the property and gave them a farm to table experience

### Ovations @ Avaya Stadium

January 2015-May 2015

#### Sous Chef

Cooked the Earthquakes Team lunch everyday. Worked with the players to make dishes that tasted like home to them. I also was responsible for their meal on game days.

Responsibilities included- Running the cold kitchen for suites, catering and concessions. Assisted in running the concession stands during games. I also assisted in expediting the hot suites kitchen on game days.

### Centerplate @ Levi's Stadium

July 2014-October 2014

#### Kitchen Manager

- Leading up to the 49er's season opener I worked in banquets and catering assisting in events that took place at the stadium, including: The Ribbon Cutting Ceremony, The Opening Gala, Open Spring Training, Private functions and multiple tastings for the press and staff.
- Responsibilities include all condiment and snack distribution for all 4 suites kitchens. On game days I work in a Suites kitchen which is responsible for the food of 27 suites, including the Owners Suite and VIP guests. I am responsible for the cold food distribution during service, the temporary kitchen staff and expediting during service.

### Acrobat Outsourcing

January 2014-July 2014

#### Sous Chef

- Stations worked: Sauté, Action/Expo Station, Front of House, Catering, Grill, Soups, Salad Bar, Deli, and Training

### Bon Appétit @ Google, Mountain View CA

September 2012- October

#### 2013 Lead Cook

- Responsible for the creation of our weekly menu, production sheet and a crew of 5 people. I guided my team through the recipes, execution and distribution of 950+ items on a daily basis to 10 locations throughout campus.
- Responsible for ordering all food and necessary products for the program while keeping within a strict weekly budget allocated to the program.
- In addition to Grab & Go Lead, I also took on the responsibility of being a safety ambassador for my café. This role entailed weekly meetings with the safety committee and café staff, educating the staff on health codes and safety procedures and conducting safety tours for all new cafe hires.

- Responsible for the start up of a Protein Packs program which was food items made specifically for recovery after a workout. I worked with the head of the gym to create items that coincided with their educational format.
- Some of the stations worked: Pizza, Vegetables, Proteins, Breakfast, Sandwiches, Salads, Italian, American Fare, Mexican, Indian, Grill, Sauté, Vegan, Vegetarian, Paleo, Asian

### **Sidewinder Grill, Desert Hot Springs CA**

**Head Chef**

**June 2011 – April 2012**

- Open flame BBQ chef, breakfast, lunch and dinner chef

- Solely responsible for daily food preparation, creation of daily specials, inventory and management of kitchen staff.

### **Les Graelles, Valencia, Spain**

**Cook**

**January 2011 ~ May 2011**

- Responsible for food preparation and plating for restaurant service.
- Assisted in preparation, plating and presentation for special events throughout Valencia including an exclusive dinner for the Fallas committee and many other high end catering events.

## **Volunteer Experience**

### **Teen Kitchen Project**

January 2013- September 2014

Responsibilities: Mentor the teens in knife skills, cooking techniques and packaging procedures. Assist the Kitchen Manager in recipe adjustments and execution. It has been a great learning experience for me as a person and a chef.

## **Education**

### **Professional Culinary Institute, Campbell CA**

**2008**

Court of Master Sommeliers Certified Sommelier

### **University of California, Santa Barbara CA**

**2005**

Political Science and Philosophy B.A.

## **Skills**

Food and beverage handling, advanced beer, wine and spirits knowledge and menu pairing, International culinary skills, food cost analysis, kitchen management, experience in catering large special and promotional events, knowledge of assigned diets, schedule flexibility, ability to establish and maintain effective working employee, client and representative relationships, ability to multi-task and work well under pressure.