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OBJECTIVE
Seek Challenging Position to Further my Career

SUMMARY OF QUALIFICATIONS

- More than ten years experience in Culinary.
- Exceptional ability to plan variety of menus.
- Able to perform multi-tasking
- Remarkable skills in cooking and preparing variety of foods.
- Uncommon knowledge of Variety of Cuisines.
- Dedicated to food and customer service excellent

WORK EXPERIENCE

Holiday Inn, Four Point by Sheraton and Houlihan's. (08/2011-Present)
Executive Chef

- **Responsible for Three Kitchen**
- **Maintain Food and Labor Cost**
- **Purchasing, Inventory, Scheduling, Sanitation**

Marin Yacht Club (12/08-08/2011)
Chef de Cuisine

- Responsible for food productions.
- Menu development
- Food safety and maintain sanitation on all aspect of the kitchen.
- Hiring/Training /Development for cooks and server
- Purchasing /Inventory control
- Scheduling.

Bon Appetite Management Co (02/00- 11/2008)
Chef de Cuisine

- Develop and execution of wide range of various menus-breakfast, lunch and high end VIP lunches, dinners and special event –while maintaining budgeted cost. .
- Strong focus on educating associate in safety, sanitation and food knowledge.
- Purchasing and inventory control.

Menlo Circus Club (07/95 - 02/00)
Sous Chef

- Responsible for supervising all aspect of kitchen operation.
- Implement new banquet program, kitchen organization.
- Overseeing fine dining restaurant, in house buffet, breakfast, lunch and dinner and banquet function.
- Increase kitchen production while lowering labor cost.

Sharon Height Golf an country Club Sous Chef

(10/90-07/95)

- Responsible for high volume Kitchen
- Overseeing fine dining restaurant, in house buffet, breakfast, lunch and dinner and banquet function up to 1700 guests,

Higashi west Restaurant Co-owner

- Responsible for developing fusion menu. (05/87-07/90)
- Maintaining 34% food cost, 30% labor cost.
- Managed payroll for department.

EDUCATION

Summer California Culinary Academy
1980 and 1981 Classes on sauces, classical cooking, both French and Italian.

- Currently certified in food service sanitation
- Member of American Culinary Federation ACF
- Continuous on going education in food service, HR, Safety and Sanitation.