

**PATRICK SASTRASASMITA**  
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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 Coast
- 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**  
**Chef de Cuisine** (02/00- 11/2008)

- Develop and execution of wide range of various menus-breakfast, lunch and high end VIP lunches, dinners and special event –while maintaining budgeted coast. .
- 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 dinning restaurant, in house buffet, breakfast, lunch and dinner and banquet function.
- Increase kitchen production while lowering labor coast.

**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.
- Maintaining 34% food cost, 30% labor cost.
- Managed payroll for department.

**(05/87-07/90)**

**EDUCATION**

09/78 – 06/82

University of Hawaii, Honolulu, HI  
**Hotel and Restaurant Management**

Summer  
1980 and 1981

California Culinary Academy  
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.