

HuntleySee@gmail.com

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Santa Ana, CA 92704
818.324.7526

Education

California School of Culinary Arts – Pasadena, CA

- Graduated 2006 - French Cuisine
- Certificate

Cal State Northridge – Northridge, CA

- Liberal Studies major
- 2003-2004

Cleveland High School – Northridge, CA

- Graduated 2003

Job Experience

Urban Plates (Irvine, CA)

Present

Lead Line Cook / Jr. Sous

- o Knowledgeable of food and beverage menus
- o Carver of proteins for all sections
- o Prep / Fabricate proteins
- o Daily inventory

Ritter's SKC (Santa Ana & Huntington Beach)

Present

FOH Manager / Bar Manager

- o Created Bar Program
- o Oversees FOH operations
- o Train/Mentor Staff
- o Maintain Aloha upkeep

The Wyndham Hotel (Costa Mesa, CA)

March 2013

Bar Manager

- o Oversees F & B outlets.
 - o Room service, Restaurant, Lobby bar, and Pool area
- o Hire and Train staff.
- o Create Food and Beverage menus.
- o Creates specialty cocktails, creates microbrew and California wine list.

HPK – Highland Park Kitchen (Highland Park, CA)

June 2012

September 2013 -

March 2013 -

June 2012 -

January 2012 -

General Manager / Executive Chef

- o Created Bar Program, Signature drinks, and bar incentives. (Happy hour promos, etc...)
- o Kitchen and bar concept built from scratch.
- o Hired and Trained complete staff.

**The Custom Hotel (Los Angeles, CA)
December 2011**

July 2011 –

Food and Beverage AGM (acted as Sous Chef for Exec, no sous chef at the time)

- o Training and Supervising Staff
- o Apart of opening management staff
 - Create systems to properly operate food and beverage outlets

**Micky's (West Hollywood, CA)
Feb. 2011**

September 2009 -

Front of House Manager / Executive Chef

- o Supervised Kitchen staff and Servers
- o Created menus, controlled labor and food costs
- o In charge of ordering and receiving deliveries.
 - o Reference: Dennis [310.709-9395](tel:310.709.9395)

**Hotel Shangri-La (Santa Monica, CA)
October 2009**

March 2009 -

Front of House Manager

- o Bartender, server, performed various hotel duties.
- o Supervised bartenders, servers, bussers, and room service
 - Helped with catering events and hotel buy out parties
- Reference: Ricky Vega 310.463.006

**Gyu-Kaku (Waikiki, HI & Topanga Canyon, CA)
November 2008**

June 2007 -

AGM / KM

- Organized large parties, created new methods of saving costs, and bringing in more revenue.
- Acted as an owner more than a manager
 - o Reference: Bamba [818.888.4030](tel:818.888.4030)

**Black Angus (Northridge, CA & Woodland Hills, CA)
November 2007**

June 2002-

Front of House Manager

- Reference: Andy [661.433.1469](tel:661.433.1469)

Awards/Achievements/Certifications

- Servsafe Certified – April 2011
- “5year” Attendance watch – Black Angus
 - Received watch for working in the company for more than 5 years

· “Employee of the month” award - Gyu-kaku, Received award for being a model employee

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