

Troy Ruckert

Work History-

~9/13-current~

"Tosca Cafe"

242 Columbus, San Francisco

[415-986-9651](tel:415-986-9651)

Job Duties- Work hotline, mostly cold station and apps.

Supervisor- Josh Evans (Head Chef) Joyce Liu(sous)

~3/12-11/12~

"Per Diem"

43 Sutter st. San Francisco

[\(415\) 989-0300](tel:415-989-0300)

Job Duties- Work saute station as fill in/part time. Prep and set-up station. Two man hot line during service, I usually cook the pasta and seafood dishes.

Supervisor- Adam Hinojosa, head Chef/owner, Gabe sous chef

~May/11-Sep/11~

Volunteer work in Japan.

~August/10- May/11~

"Wolfgang Pucks Catering"

Benaroya Hall 200 University st.

Seattle, Washington 98191

[\(206\) 730-4084](tel:206-730-4084)

Job duties- Worked as chef at Norcliffe Founders room, helped create menu and prepare dishes. Worked many catering events at various venues in downtown Seattle.

Supervisor- Chef Victor or Chef Kristian

Reason for leaving- Summer slow down, not as much work. Management seemed intent on bringing in a different crew, and forcing out the current chefs out of political problems. Also, wanted to return to Japan.

~Oct/08-May/09~

"Ocean Reef Club"

201 Ocean Reef Drive

Key Largo, Florida

33037 [\(305\)367-5902](tel:3053675902)

Job duties- Worked saute station at the Clubhouse, upscale Italian menu. Prepped and set-up station.

Supervisor- Chef Dominick

Reason for leaving- Seasonal job, finished 6 month contract.

~Sept/07-June/08~

"Sociale" (upscale Italian Cafe and wine bar)

3665 Sacramento st.

San Francisco Ca. 94118

[415-921-3200](tel:4159213200) / www.caffesociale.com

Job duties-Worked saute and broil during dinner service, made sauces, prepped and set-up station. Also worked special events (banquets, wedding rehearsals, etc.) 100-120 covers on average per night.

Supervisor's- Tia Harrison (Head Chef) David Nichol (GM/owner)

Reason for leaving- Had to return to Chicago for family reasons.

~March/07-August/07~

"Gens (French Restaurant)

Princess Dori

Nagoya, Japan

0522691911

Job duties-helped set up/ design plates, assist Chef on hotline, clean fish, cut meats, ran salad station etc.

Supervisor- Chef Kito, Sous Chef Oikawa

Reason for leaving- 6 month work visa. Difficult to get long term visa without good Japanese language skills.

~Sept/05-March/07~

"Josef of Barbados" mainly French style restaurant

6860 Springcreek rd.

Rockford, Il. 61114

[815-282-3400](tel:8152823400)

Job duties- Worked at sushi station and garde manger during the weekdays, worked broil or saute on weekends. Also made desserts, cleaned, cut steaks...cleaned/prepped seafood...various prep duties

Supervisor-Josef Schwaiger (owner/head chef)

Reason for leaving- had an opportunity to work in Japan, plus we lost our top sous chef, and things weren't the same.

~Nov/98-June/05~

"Cafe Patou" French/Italian Bistro

3929 Broadway av.

Rockford, Il. 61108

Job duties- first two years worked mainly in garde manger, made desserts, baked bread, rolled flatbreads, salad station. Afterwards worked hotline...broil, saute and window. Made soups, sauces, and some specials. Cut and cleaned meats. Some ordering and inventory.

Supervisor-Philippe Forcioli (owner/head chef)

Reason for leaving- business slowed after economy downturn, eventually closed.