

**DAVID SEDALNICK**

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**PROFESSIONAL EXPERIENCE**

**Hugh Groman Catering**

**COOK**

**September 2007 – July 2011**

- Organized and executed food preparation for events ranging from 25-500+ people
- Developed menu items and seasonal menus

**Eccolo Restaurant**

**LINE COOK**

**July 2005 – September 2007**

- Rotated cooking through all stations of kitchen, high end Italian cuisine

**Barbra Llewellyn Catering**

**SOUS CHEF**

**June 2000 – June 2005**

- Organized / executed prep for multiple events weekly ranging from 25-1000+ people
- Menu planning, ordering all products, monitored food cost
- Hiring, scheduling, and supervising kitchen staff of 10+ people

**EDUCATION & PROFESSIONAL DEVELOPMENT**

**NEW ENGLAND CULINARY INSTITUTE, Montpelier, VT**  
**A.O.S. Culinary Arts**

**June 1991 – November 1992**

Excellent cooking skills, well organized, very efficient at high-volume, high-quality food production