

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