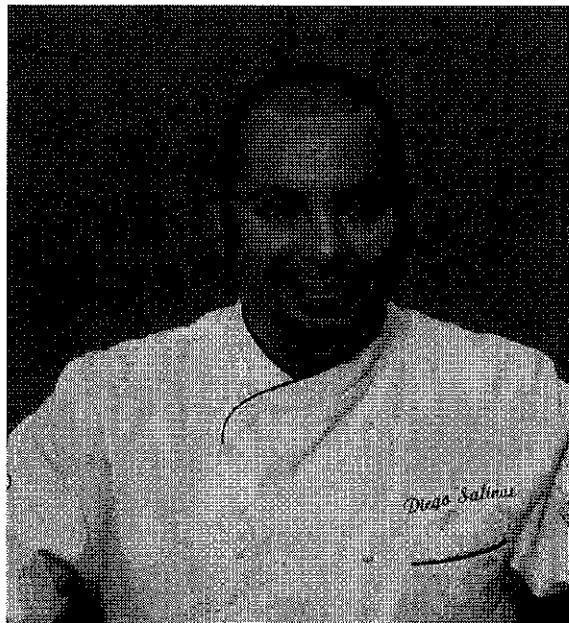


PCI
PRIVATE CHEFS, INC.

2251 NORTH RAMPART BLVD. # 398, LAS VEGAS, NV 89128
TEL:(702) 641 CHEF FAX:(702) 644-2433 www.privatechefsinc.com

PRESENTING



DIEGO F. SALINAS

367 Lester Ave Apt # B
Oakland, CA 94606
Cell (415) 217 9713

I am a skilled and qualified chef with twenty years of experience. I excel in most ethnic cuisine's and am capable of catering to all palates including specific diets. I have a background in nutrition including spending two years as a consultant for a legumes restaurant.

I offer incredibly diverse menus, including Modern Latin, Italian, Indian, Thai, Continental, Mediterranean, Asian, Fusion, Caribbean, Vegan and Vegetarian cuisine.

I was raised in a family of restaurateurs and learned all the aspects of the business. I have continued working in private homes, catering and in restaurants. I have a talent for creating tasteful organic menus of all flavors and cuisine's and can accommodate parties of up to two hundred. I look forward to an opportunity where I can utilize my extensive experience in a private home.



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OBJECTIVE

A position as a private chef expressing my diverse culinary talents.

SKILLS

My personality traits include diplomacy, organization, self-direction, flexibility, common sense, discretion, professionalism and a good sense of humor.

I have expertise in problem solving, multi-tasking, and remaining calm in stressful situations. I am a strong independent worker with a passion for creating and maintaining smooth running environments.

SUMMARY OF QUALIFICATIONS

- 10 years of management experience supervising up to 25 employees.
- Special knowledge of Spanish and California wines.
- All aspects of meal planning and preparation for dinner parties, special events, holidays, corporate functions and cocktail parties.
- Experienced with all aspects of kitchen management that includes purchasing, inventory control, equipment selection and maintenance, cost control and loss prevention.



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Diego Salinas pg 2

EDUCATION

CALIFORNIA CULINARY ACADEMY San Francisco, CA **1994**
Certificate in Culinary Training

EXPERIENCE

Sai Butler Services San Francisco, CA **2009-Present**

I genuinely love what I do and thoroughly enjoy creating fine cuisine for diverse clients. I'm passionate about providing exceptional taste & nourishment. From the smallest of details to the largest of demands, I thrive on making my clients satisfied while leaving you with a sense of warmth and sincerity.

CIRCOLO RESTAURANT San Francisco, CA **2003-2007**

Executive Chef - Nuevo Latino Cuisine with Asian Influence

- Collaborated in all aspects of startup operations including kitchen design/layout, selection of equipment and supplies, negotiating with vendors, implementation of operations policies and procedures.
- Design the menu including the creation of daily specials
- Implement inventory control strategies to maximize profitability.
- Supervise, recruit, hire, set development goals and evaluate the performance levels of 28 employees.
- Provide staff training in customer relations, product knowledge, safety issues and all kitchen procedures.

BAY TV - LATIN EYES San Francisco, CA **2000-2004**
Producer

- Manage all aspects of creative development producing a weekly cooking segment for this innovative program dedicated to discussing Latino news, views and culture.



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Diego Salinas pg 3

Archdiocese of San Francisco San Francisco, CA 2000-2004
Private Chef

- Oversaw daily kitchen operations including menu planning, meal preparation and purchasing, including clients with special dietary needs.
- Provided broad support throughout the Archdiocese including special occasions & holidays.

ST MARY'S HOSPITAL and ST FRANCIS MEMORIAL HOSPITAL San Francisco, CA 2000-2003

Chef - Nutritional Services

- Planned and prepared meals for up to 100 patients, 300 meals per day within 2 hospitals; evaluated the nutritional and special needs of patients for a variety of units including psychology and burn units.

MISSION LANGUAGE AND VOCATIONAL SCHOOL San Francisco, CA 2000-2003

Instructor

- Developed, implemented and taught specialized Latino cooking program for groups of 15 to 20 students.
- Created curriculum, prepared group presentations and evaluated individual students abilities.

BEAVERS FAMILY San Francisco, CA 1997-1998
Private Chef

- Developed and prepared meals for family of 4 with 2 children which included sourcing and selection of food and beverages; maintained nutritional guidelines and individual needs and preferences.
- Coordinated meal planning and preparation for special events, dinner parties and large holiday gatherings.

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DIEGO SALINAS PG 4

SOL Y LUNA RESTAURANT San Francisco, CA **1997-1999**
Executive Chef - Nuevo Latino Cuisine

- Managed kitchen operations including staffing, purchasing, inventory and food preparation.
- Successfully transformed the menu from Spanish to Nuevo Latin resulting in increased market share.
- Selected and booked weekly musical entertainment including individual and group performers.

MS. PEARL'S JAM HOUSE San Francisco, CA

Executive Chef - Caribbean Restaurant **1994-1996**
Sous Chef **1990-1992**

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Chef Diego Salinas

Sample Menus:

Menu 1:

Lobster Spring Rolls with Tangy lime dipping sauce

Paella Suprema:

Classic Seafood Paella. Sofrito, saffron, prawns, calamari, mussels, clams, chicken, and chorizo

Fattoush Salad:

Rock shrimp, feta cheese, cucumbers, red onion, kalamata olives, hearts of romaine, pita chips, and lemon cumin vinaigrette

Mexican Bread Pudding

Menu 2:

Guava Glazed Pork Short Ribs

Pan Roasted Rack of Lamb:

Cannellini bean gratin, braised kale pancetta basil shallots

Seafood Cobb:

Prawns, bay shrimp, crab, apple-wood bacon, blue cheese, hard boiled egg, tomato, avocado, balsamic vinaigrette, roasted red pepper remoulade

Fragrant Fruit Compote

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Menu 3:

Spicy Fried Oysters:
On a bed of greens, nuoc cham, and coconut aioli

Grilled Jamaican Jerk Chicken:
Grilled coo-coo(polenta), and broccolini

Korean Beef Tenderloin Salad:
Cucumber, daikon, radish , bean sprouts, sambal, and lime

Pina Colada Parfaits

Menu 4:

Peruvian Mixed Seafood Ceviche
Merlot Braised Short Ribs of Beef:
Horseradish mashed potato, oven roasted vegetables

Ahi Poke:
Shallots, ginger, shoyu, sesame oil, wasabi tobiko, small salad, wonton crisps

Ginger Crème Brulee

Menu 5:

Lobster Bisque
Assortment of sushi rolls and nigiri
Grilled Chicken and Shrimp Salad with Tamarind Honey Dressing
Banana and Kiwi Spring Rolls

Tony Carter

2462 Griffith, San Francisco, CA 94124

Ph: 415 573-7319

Tonecarter84@yahoo.com

Professional Summary

Hard-working, outgoing, intelligent learn new things quick and easy and i would love to bring this to your company

Skills

Hard-worker
Leadership abilities
good team worker
great math skills

Experience

Driver helper Dec 2013—Jan 2014 UPS

Help the driver deliver packages

Senior Apprentice Jul 2010–May 2012 The Garden Project

See over apprentice, grow corps, pull weeds, fire prevention

Crew May 2007—May 2008 Golden Gate Scaffolding
Load up the truck, put up and remove scaffolds
Education

GED 10/2009 Pelican Bay