

DOMINGO REDDINGFIELD

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OBJECTIVE

Seeking a full time position as a Line Cook /Sushi Chef with your prestigious organization.

SUMMARY OF QUALIFICATIONS

- 10 years extensive experience in the area of culinary arts, training, coordination, planning, administration, business analysis, gourmet catering, and logistical solution with nationwide applications
- Proven ability to listen effectively to superiors, peers, and clientele alike to resolve any issue that arises with sound judgment, good decision making and logical solutions
- Excellent communication and organizational skills
- Team player that can perform and adapt in any given situation and environment with proven results
- Exceptional follow through abilities and detail oriented, plan and oversee project or assignment from concept to final product
- Very reliable, quick learner, charismatic, highly motivated, and versatile individual
- Experience working with people of diverse cultures, ethnicities, and various economic backgrounds
- Proficient with Microsoft Word, Excel, Outlook, and Internet
- Bilingual fluent in English and Spanish and Proficient with Japanese language

PROFESSIONAL EXPERIENCE

- Performed every assigned duties and responsibilities with strict compliance to safety regulations, federal and state laws, FDA, and company standards and policies
- Check quality of raw and cooked food products to ensure that standards are met
- Monitored sanitation practices to ensure that employees follow standards and regulations
- Checked the quantity and quality of received products
- Estimated, ordered and food or other supplies needed to ensure efficient operation
- Supervised or coordinate activities of cooks or workers engaged in food preparation
- Inspected supplies, equipment, or work areas to ensure conformance to established standards
- Determined how food should be presented and create decorative food displays
- Instructed cooks or other workers in the preparation, cooking, garnishing, or presentation of food
- Estimated amounts of required supplies, such as food and ingredients

WORK HISTORY

Sept 2013 - Jan 2014

Katsuya by Stark

San Diego, CA

Sauté and Grill/Sushi Chef

- | | |
|-------------------------------------|---|
| • Prep Cook | • Fabricated Korean dishes |
| • Utilize multiple stations | • Prepared Saku, Kani |
| • Teamwork atmosphere | • Sushi Chef |
| • Protein inventory on weekly basis | • Grilled rib-eye, hanger |
| • Expense control | • Performed new cooking techniques |
| • Table-side customer Service | • Maintain safe/sanitary conditions |
| • Catering large events | • Exemplary kitchen environment communication |
| • Fabricate Sauces | |
| • Sauté Cook | |

March 2013 –Aug 2013

Organic Food Truck

San Diego, Ca.

Head Chef/Catering

- | | |
|-------------------------------|-------------------------|
| • Prep Cook | • Sauté Cook |
| • Catering coordinator | • Restaurant Promotions |
| • Employee Management | • Large event catering |
| • Create new dishes/dressings | • Ordering and Stocking |
| • Gourmet Truck Driver | • Cashier |
| • Customer Service | • Dishwasher |
| • Design new dishes | • Produce/Supplies |
| • Truck Maintenance | |

July 2012 –March 2013

Island Prime & Cohn Restaurant Group

San Diego, Ca.

Line/Gourmet Machinery

• Catering	• Lobster Bisque
• Cook	• Cleaning and monitor trucks
• Gourmet Truck Driver	• Lobster/mussel Prep
• Customer Service	• Back up dishwasher
• Advent's prep	• Truck waste management
• Sauté Cook	• Sushi/sashimi
• Restaurant Promotions	• Mussel Base
• Tempura	• On-call shift availability
• Lamb/Pork Frenching	• Risotto
• Grill Cook	• High volume orders (250 ticket in 6hrs)
• Diverse style aioli	
• Fabricating different slurry	
• Cashier	
• Lobster Bisque	• Sauté fish/mussel/clam
• Lamb/Pork Frenching	• Stock supplies
• Grill Cook	• Sauce Prep
• Diverse style aioli	• Catering large events
• Fabricating different slurry	
• Cashier	

Aug 2011 - May 2012

MWR Fleet Fitness Center

Sasebo, Japan

Event Coordinator/Recreation Aid

- Trained and addressed patrons' health issues.
- Managed recreation equipment, athletic gear and uniforms.
- Conducted large events and maintained daily record of petty cash pertinent to activity.
- Ensured standards of safety and sanitation

Nov 2009 - Aug 2011

Exxcentric.com

San Diego, Ca.

Public Relation Specialist

- Established and maintained cooperative relationships by providing superior customer service.
- Responded to requests for information, accessed media advertising services.
- Prepared organizational publications and assembled advertising displays.

Nov 2007 – Aug 2009

B & H Performance Boats

San Bernardino, Ca.

Head Cook/Sauté/Grill/Catering

- Worked all stations including prep, sauté, flat iron and grill preparing in advance for events.
- Plated and prepped food during events to be served to high-end clientele.
- Followed recipes to provide consistent food quality.
- Coordinated and maintained buffet dinners and barbecues.
- Budgeted food and supplies and food for events.

EDUCATION/CERTIFICATION/ACCOMPLISHMENTS

Jun 2004	Hawaiian National Guard Youth Challenge Academy	Honolulu, HI
Sep 2012	Department of Health and Sanitation	San Diego, CA
• Food Sanitation Handlers Certificate		
June 2013	Sport Fishing with Dan Hernandez	San Diego, CA
• Design and Demonstrate seafood dishes for cooking segments (3 episodes aired)		
• Aired on Local San Diego channel 4		
• Requested for more cooking segments with new seafood dishes		

References Available upon Request