

DOMINGO BEDDINGFIELD

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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 adept 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
- Checked 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

San Diego, CA

Sept 2013 - Jan 2014

Katsuya by Stark

- Sauté and Grill/Sushi Chef
 - Prep Cook
 - Utilize multiple stations
 - Teamwork atmosphere
 - Protein inventory on weekly basis
 - Expense control
 - Table-side customer Service
 - Catering large events
 - Fabricate Sauces
 - Sauté Cook

March 2013 –Aug 2013

Organic Food Truck

San Diego, Ca.

- Head Chef/Catering
 - Prep Cook
 - Catering coordinator
 - Employee Management
 - Create new dishes/dressings
 - Gourmet Truck Driver
 - Customer Service
 - Design new dishes
 - Truck Maintenance

July 2012 –March 2013

Island Prime & Cohn Restaurant Group

San Diego, Ca.

Line/Gourmet Machinery

- Catering
- Cook
- Gourmet Truck Driver
- Customer Service
- Advents prep
- Sauté Cook
- Restaurant Promotions
- Tempura
- Lamb/Pork Frenching
- Grill Cook
- Diverse style aioli
- Fabricating different slurry
- Cashier
- Lobster Bisque
- Lamb/Pork Frenching
- Grill Cook
- Diverse style aioli
- Fabricating different slurry
- Cashier

Aug 2011- May 2012

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

MWR Fleet Fitness Center

Sasebo, Japan

Nov 2009 - Aug 2011

Excentric.com

- 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

Sep 2012 Department of Health and Sanitation

Food Sanitation Handlers Certificate

June 2013 Sport Fishing with Dan Hernandez

- 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