

# MICHAEL ANTHONY AUSTIN JR.

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## SKILLS:

An enthusiastic, highly organized, detail-oriented team player with clear, concise communication. Outgoing with pleasant accommodating nature. Always attentive to the importance of maintaining excellent guest satisfaction. Extremely energetic aware of the importance of time sensitive issues, history of dedication and loyalty. For the past ten years I have primarily been a chef with a background in training and management in Culinary Arts with efficiency in effective cost and inventory control.

## SPECIAL TALENTS: CAKE DESIGNER/DECORATOR 2005-Present OWNER

I love to design cakes for special occasions such as weddings, birthdays, baby showers etc. I design each one individually specifically for each occasion with creative designs and techniques to give my customers that WOW factor. I have operated this business for several years now and truly enjoy doing it as a hobby.

## EXPERIENCE:

Rockwell's Bakery, 2014-Present  
Villa Park, CA  
Chef/Baker/Cake Decorator

Paradise Pier Hotel Disneyland Resort 11/2013 - Present  
Anaheim, CA  
Chef/Banquet Chef

Specializing in use of a stone brick oven, flat top grill, Salad Station, Broiler, Tilt Skillet, Convection Oven, Hobart Mixer. Certified in all cook stations.

The Cheesecake Factory,  
San Diego, Anaheim, Mission Viejo, Rancho Cucamonga and Huntington Beach, CA  
Chef/Designated Trainer/Store opener special teams travel management Chef

Execute recipes from start to finish, with focus on food quality and ticket times. Responsible for training new cooks for store openings as well as maintain daily standards for maintaining food costs and guest satisfaction.

The Montage 4/2010-11/2010  
Bistro Chef Laguna Beach, CA  
Seasonal second job fine dining Bistro Chef

Yard House 2004-2005  
Prep Cook Rancho Cucamonga, CA  
Prepared all menu items for line production each day. Also in charge of special banquets.

## EDUCATION:

Le Cordon Blu California School of Culinary Arts Pasadena, CA 2003-2005  
Major: French Cuisine