

10/20
Tues Jan
FHC

Lee Charles Ross Jr.
2964 64th Street Sacramento, Ca 95817
(916) 739-8182 (916) 662-5276 (Message)
lbluechef@gmail.com

WORK EXPERIENCE

2001 – Present

Fat Cat Catering, Sacramento, CA

Owner

- Provide catering services for special events such as weddings, private dinner parties, corporate events, etc.

9/2006 – 8/2007

Hank Fisher Properties, Inc., Sacramento, CA 95825-4814

Executive Chef at The Chateau on Capital Avenue

- Hired, trained and managed staff for fine dining restaurant
- Prepared and served breakfasts, lunches & dinners
- Ordered materials and supplies, as well as food for meals
- Made budget for restaurant and maintained budget items

1/2006 – 9/2006

Eskaton Lodge Gold River, Gold River, CA

Cook

- Prepared, cooked, and served meals for 100 residents
- Supervised waiters and other staff members
- Maintained cleanliness of food service area
- Responsible for all kitchen activities in absence of Food Services Supervisor.

1997 – 1999

Holiday Inn North East, Sacramento, CA

Executive Chef

- Supervised complete operation of food facilities, including on-premise catering, banquets for up to 600 guests and restaurant.

1992 – 1994

Eskaton Village, (Gukenheimer Corp.) Carmichael, CA

Executive Chef

- Supervised serving of three meals daily for 700 residents
- Prepared special ALU diets
- Planned banquets and parties
- Supervised staff of 15 kitchen employees and 30 wait staff
- Managed administrative functions – menus, production and inventory reports, budgets and ordering.
- Maintained kitchen equipment, purveyor lists, and conducted in-service sanitation inspections

EDUCATION

1977 -1978

Lane College, Jackson, TN

1996

Leder Wolff Culinary Academic, Sacramento, CA

2006

Serv-Safe Certificate, #4960410