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Tues Jan  
FHC

Lee Charles Ross Jr.  
2964 64<sup>th</sup> 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