

ELLIOTT BORDEN

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EDUCATION

- University of Wisconsin - Madison; B.S. (2000)
- High Volume Food Service (16 years of experience) • Fine Dining (11 years of experience)
- Supervisory Responsibility (8 years of experience)
- ServeSafe Certified

RELEVANT EMPLOYMENT HISTORY

Executive Chef February 2013 to June 2014
(*The Sequoias San Francisco*, NCPHS; San Francisco, CA)

Executive Chef August 2012 to January 2013
(*Peninsula del Rey*, An SRG Senior Living Community; Daly City, CA) •
Direction of the Community's Food Service Department

- Provision of quality food service and nutrition
- Adherence to food and sanitation regulations
- Supervision of kitchen staff

Sous Chef (*NCPHS Sequoias San Francisco*) January 2006 to August 2012

- Oversight of food production (over 350 residents for breakfast, lunch, dinner, banquets, & catering) • Cost & waste control; ordering; menu development; sanitation
- Supervision of kitchen staff (20 employees); scheduling; performance evaluations; training
- Duties of the Executive Chef
- Employee of the year (2010)

Sous Chef (*Monterey Plaza Hotel and Spa*; Monterey, CA) March 2004 to March 2005 • Oversight of food production for *Schooners Restaurant* and *Duck Club Grill*

- Responsible for menu development, inventory, daily production
- Supervision of kitchen staff (15 employees)

- Oversight of food production for Banquets in the absence of the Executive Sous Chef

Sauté/Fish Cook February 2003 to February 2004

(*Pacific's Edge Restaurant* in the Highlands Inn, Park Hyatt; Carmel, CA)

- Preparation of all station items
- Assistance with all food production during The Annual Masters of Food and Wine

Lead Line Cook (*Maple Bluff Country Club*; Madison, WI) February 2002 to November 2002 • Preparation of all menu items

- Assistance with the production of food from every station

Lead Line Cook (*Restaurant Magnus*; Madison, WI) May 2001 to January 2002 • Preparation of all menu items

- Assistance with the production of food from every station