

Bryan Wilkins
600 Embarcadero
San Francisco CA 94107
(415)957-9800

OBJECTIVE:

To use my communication skills and reliable work ethics, history, and life experience to establish gainful employment with a reputable company where the years of experience in the food industry could be used.

QUALIFICATIONS:

Highly motivated, committed to achieving exceptional results. Thrive on challenges and opportunities to assume responsibilities Work well with a diversity of people independently or as a team Responsible, dependable, and cooperative.

WORK EXPERIENCE

Delancey Street Catering (December 2010 -Current)
600 Embarcadero San Francisco CA 94107

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Head Chef:

Menu planning for each event with the clients in insure complete customer satisfaction and to ensure the best prices for both the business and the customer budget. Food Purchaser for business - to ensure the best quality of food for the customer and, best price for company. Training off all new workers on menu's and proper food handling. Supervised catering from 20 to 300 people.

Work History

Alphies Restaurant – Line Cook for fast paced restaurant serving Breakfast, Lunch and Dinner Located in Arroyo Grande, CA (April 2009 – August 2009)

The Intercontinental Clement Hotel – Involved in opening of brand new fine dining restaurant, participated in menu and recipe development. Set up prep and plating procedures. Located in Monterey CA (August 2008-February 2009)

The Restaurant at Wente Vineyards – Fine Dinning with emphasis on ingredients and presentation, Open for Lunch and Dinner services, and some cooking for large scale events. Located in Livermore CA (June 2007 – January 2008)

Pebble Beach Company – All aspects of banquets and catering at Lodge from small parties to the AT & T Pro- am. Also cooked for lodges fine dinning restaurant. Located in Pebble Beach CA (September 2002 – June 2007)

AJ Spurs Restaurant – Prep Cook for all fresh ingredients for daily dinner service for a fast past high tune over restaurant. Resigned to begin culinary school. Located in Grover Beach CA (April 2001 – July 2001)

EDUCATION

Western Culinary Institute
Graduated with 4.0
Externship at Pebble Beach Co.

Delancey Street Academy
600 Embarcadero
San Francisco CA 94107
Graduated

CERTIFICATIONS

Serv Safe CA Food Manager Certification
Class B license endorsements include: unlimited passengers, air brakes, and tankers.

VOLUNTEER WORK

Facilitated Men's groups while at Delancey Street Foundation
Aids life cycle – San Francisco CA