

Gregg-culinary

Resume of  
GREGG DUNN  
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OBJECTIVE:

To secure a relatively long-term position as a chef, sous chef, or other prominent kitchen position, within a culinary focused organization or restaurant situation. After retiring from a long career in sales of communications products and services, I am re-entering the culinary world with the intention of making it a permanent career for me. My preference is to work within a prominent organization that focuses on quality products, and offers the potential for advancement and learning opportunities, as well as benefits.

STRENGTHS:

- \* ability to work hard for a sustained period of time in physically demanding situations
- \* extensive knowledge of culinary techniques, acquired through experience and training
- \* experience is a variety of kitchen situations including banquet style preparation, saute cook, grill/fry, prep work, flat grill, and others
- \* ability to follow recipes and produce large quantities of food single-handedly
- \* excellent people skills, ability to work within a team situation
- \* calm under pressure, ability to meet deadlines
- \* ability to adapt recipes to available ingredients

EXPERIENCE:

6/2014- present: various chef positions working for PARTY STAFF in San Francisco. Party Staff is a nationwide culinary staffing firm. Through them, I have worked at UC San Francisco, San Francisco State College, Museum of Science @ Golden Gate Park, Google S.F., and various catering firms.

2008-2009: Banquet Chef at WESTIN HOTEL, Savannah, GA. This branch of the Westin chain holds Savannah's only 4-star restaurant. I helped produce large quantities of high quality product for various events, and also was an omelette cook at an omelette station for their Sunday Brunch event

2006: worked as a server at AREA 34, a fashionable, high quality seafood restaurant at a KIMPTON

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HOTEL in Miami Beach. Received extensive training as a server.

2005: Grill/fry cook at MANGO'S in South Beach, Miami

2004-2005: cook at THE WAVE HOTEL, South Beach, Miami. I was the only cook at this small, boutique hotel that produced continental style breakfast and lunch.

1985-1986: Chef at MADRID, Mill Valley, Ca. This was a Spanish style restaurant. I was one of four cooks that did all prep and production work for the entire evening menu. Heavily focused on sauces and saute work. The owner was the creator of the Victoria Station chain. This restaurant later evolved into the pilot restaurant for the California Cafe franchise chain.

1984: THE SALOON, NYC, NY. Initially worked in prep, then later saute for this trendy, high volume restaurant

TRAINING, EDUCATION, CERTIFICATION

Serv-Safe certified 2014

Advanced Degree La Varenne, Ecole d'Cuisine. Paris, France 1983

Bachelor of Arts, UC Santa Cruz. 1981

Auto-Cad Level 1 certified 2007

Toshiba "Gold Level" certified 2011