

I S A I A S H . M I C H A E L

250 Sullivan Way Hayward CA 94541* 408 775 2714* isaias.hmichael@gmail.com

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To Acrobat Outsourcing, Employment Agencies
1585 The Alameda San Jose, Ca. 95126
Office: (408) 844-0772 Fax: (415) 431-1580

Subject Seeking Culinary Opportunities

Please accept this letter and enclosed resume as an application for a culinary position at your esteemed organization. With my several years of previous experience and a deep understanding of kitchen operations, as well as good communication skills, I have the capacity to work perfectly in this role and exceed your expectations.

As required, I am well versed in a wide array of kitchen operations. As a culinary supervisor at my previous job, I trained and supervised culinary employees to prepare, cook, and display food in keeping with the service standards. Most prominently, I have a working knowledge of legal requirements regarding (HACCP) health and safety, kitchen cleanliness, proper fire procedures, safe usage of chemicals.

The enclosed resume details my experience and qualifications. I would appreciate the opportunity to discuss my credentials in a personal interview and can be reached at your convenience 408 775 2714 isaias.hmichael@gmail.com

Thank you for your time and consideration.

Sincerely,

Isaias HaileMichaels

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Job Objective

A challenging culinary position in your organization, where I can contribute to its development using my gastronomic knowledge and organizational skills. I am highly motivated, with the ability to efficiently meet objectives and assignments as well as demonstrate solid work habits and able to manage multiple tasks at once.

Albergo Italia Asmara

Nakfa Avenue 13 Asmara Eritrea
+291-1-120740

Chef

08/2005 – 09/2014

Provided vision, direction, support and co-ordination in opening Albergo Italia in roles those are vital for achieving the Hotel's Food and Beverage Department short and long-term goals, in creating a high performing environment for achieving excellence. Produced a high volume of work in a timely manner, which is accurate, complete, and of high quality. Established controls to minimize food and supply waste and theft. Maintained a regular cleaning and maintenance schedule for all kitchen areas and equipment.

Imperial Hotel Asmara

Hailu Kebede Street, Asmara Eritrea
+291-1 123222

Food and Beverage Controller

10/2006 – 09/2013

Controlled profits or losses on food and beverage items daily after confirming the amount and cost of items purchased and sold, recording the information to maintain a suitable inventory of food and beverage items. Contributed on pricing menus or changing the prices of certain items, based on the information collected. Recommend solutions when food or drink shortages occur. Produced monthly food and beverage control reports, adhering to accounting guidelines. Proactively worked well with other employees, such as food and beverage managers, chefs and purchasing teams

InterContinental Hotel Asmara

Deb Mie 04 Expo Area, Asmara, Eritrea
+291 1 150 400

Sous Chef

09/2001 – 10 /2004

Lead actual food preparation, producing food consistently high quality, tasted and optimized presentation while expediting during peak meal periods. Controlled food cost by assisting in training kitchen staff on the proper methods of food preparation and handling; restaurant employees and steward on how to handle leftover food items. Completed daily food orders based upon scheduled banquet events and projected levels of business. In conjunction with the Executive Chef and Executive Sous Chef, developed menus creating recipes and product specifications. Maintained effective working relationship with food and beverage management, staff and hotel departments.

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Rickey's Hyatt Hotel Palo Alto

4219 El Camino Real Palo Alto, CA 94306
(650) 352-1234

Executive Sous Chef

07/1998 – 07/2001

Assisted the Executive Chef in all aspects of leading and managing the kitchen and kitchen personnel, ensuring the quality preparation and presentation of all menu items and proper handling/storage of all food items in accordance with hotel standards and sanitation/health regulations, coordinating the purchase of all food and beverage items, developing menus and maintaining the approved food costs and labor costs.

Sheraton Santa Monica

530 Pico Boulevard, Santa Monica, CA 90405
(310) 399-9344

Banquet Sous Chef

08/1995 – 06/1998

Supervised and participated in the preparation and execution of the Banquet, Restaurant, and Garde Manger departments as well as restaurants as needed, in a cost effective manner as outlined in the annual budget. Oversaw incoming food product to insure proper quality Monitored production and quality levels of all food products Inspected, all refrigeration and dry storage for proper handling and rotation. Trained developed and maintained employee skills and relations

Pierre Hotel A Four Seasons Hotel

57 E 57th St, New York, NY 10022
(212) 758-5700

Chef De Partie

08/1991 – 06/1995

Leading by example, oversaw the hot line section of the kitchen, preparing, cooking and presenting dishes. Monitored portion and waste control to maintain profit margins Ensured standards of food hygiene and follow the rules of health and safety managed and trained demi-chef de parties, commis. Helped the head chef and sous chef to develop new dishes and menus. Performed collaboratively with others in pursuit of team goals, developing effective and constructive relationships, communicating clearly, professionally and concisely.

EDUCATION

Ecole Hôtelière de Lausanne

Route de Cojonnex 18, 1000 Lausanne (Bachelor de Science en Hôtellerie et Professions de L'accueil)
Switzerland

Bachelor of Science in International Hospitality

InterContinental Hotel Certification in Sous Chef, Managing Performance and development, Service Leadership, Customer Comes First, Be my guest, Food Service Safety, Departmental Trainer of the month.

Letters Of Appreciation from Eritrean Tourism Services Association