

Alan Madej

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Work History

2014, CALAFIA CAFÉ/MARKET A GO-GO, PALO ALTO, CA. -- PREPARED FOODS MARKET MANAGER

- Responsible for hands-on management and production of the prepared foods for the market. Daily ordering and inventory, as well as oversight of a staff of 6-8. Working closely with Chef Charlie Ayers and Chef Ron Levi on menu and product development, labor/food cost and social media advertising and interest drawing specials and offers.
- Manager of Rosita's Cantina at Shoreline Amphitheater, via Calafia Café, for the summer concert series. Taqueria style food tent with gourmet street food style service and menu. Oversight of staff of 6. Responsible for monetary/inventory counts, scheduling and menu planning.

2012-2013, PSYCHO DONUTS, CAMPBELL, CA. -- BAKER/ SHIFT LEAD

- Production of up to 1000 donuts per shift according to recipe specifications. Working closely with Chef Ron Levi on product development, quality control/exacting standards. Oversight of both front of house and back of house staff. Night shift manager.

2002-2012, DAY DARMET CATERING, SAN FRANCISCO, CA. -- CHEF/ CATERING MANAGER

- High end corporate catering and special events for parties up to 800 people. Responsible for staffing, scheduling, ordering, food and labor cost for a staff of 8-12. Also responsible for menu planning and hands on customized menu creation for events. Instillation of scratch bread baking program and seasonal dessert menus.

Education

2000 – 2002 -- CALIFORNIA CULINARY ACADEMY, SAN FRANCISCO, CA.

GRADUATE OF CULINARY ARTS PROGRAM