

Nicholas Bogdanoff

Sous chef

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San Francisco, CA
94107

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Skills

Experienced and passionate chef with experience in restaurant, private company, and private home settings. Striving to serve the best food possible, from organic farm-to-table fair, to health and allergy conscience menus that are outside the box.

Knowledgeable in food trends and the relationships between foods and flavors, resulting in mouth watering elegant dishes, and attractive menus.

Experience

Owner/ Lead Roaster at Terebinth Coffee Roasters

June 2022 - present, San Francisco, CA

- Source coffee beans through flavor profile selection
- Roast and create single origin stand-out coffees and blends.
- Marketing and comparing coffee from many specialty coffee roasters and cafe's around California and extending into other nations.

Private Chef at the Castro Family Home

July 2020 - June 2022, San Francisco, CA

- Created dishes that worked around a multitude of allergy and diet restrictions.
- Food and spice substitutes were found and used to recreate off-limit dishes.
- Remained up-to-date on food trends, and seasonal fare.

Points of Light/ Youth Leader

February 2016 - July 2020, Oakland, CA

- Would show youth how to cook, and expose youth to new dishes.
- Prepared food for youth events twice a week
- Mentorship program that involved home visits, emotional support.
- Not primarily a cooking job, but a mentorship career.

Joshu-ya Brasserie / Assistant Chef

February 2014 - January 2016, Berkeley, CA

- Was involved in kitchen that involved all roasted, cooked, and grilled foods.
- Worked alongside sushi chefs to accomplish all things non-sushi.

Education

SUM / Bachelor of Art (BA)

September 2015 - February 2018, Oakland, CA

A school focused on Biblical studies, and literature..

Baro Culinary Institute / Culinary Arts Certification

January 2005 - December 2007, Gasquet, CA

Specializing in classical European food, every chance to deviate and try to create a Central Asian, Eastern European, or Mediterranean dish was taken.