

Daniel Pokorny

6502902327

249 N.Eldorado
San Mateo Ca 94401
Danielpokorny1@yahoo.com

Objective

To fill the position of Lead Line cook where I can use my skills and experience to contribute to the kitchen team and prove myself so I can later advance to a sous chef position.

Work Experience

Eurest Visa Foster City Ca lead Line Cook (October 2014 - February 2015)

Prep all ingredients for daily changing menu. Prep all meats, Fish, Poultry, starches, Sauces and stocks. Help manage sanitation of kitchen and back up the cooks with prep.

Shrouders San Francisco Ca. Line Cook (April 2014 - September 2014)

Managed a station from scratch and worked lunch. Organized the walk in and dry storage daily. Responsible for family meal menu.

The Sea by Alexander's Steakhouse Palo Alto Ca. Line Cook (October 2013 - March 2014)

Prepped all ingredients followed strict guidelines from chef and communicated with expeditor in a very high end kitchen where focus on perfection was demanded.

31st Union San Mateo Ca. Line Cook (May 2013 - July 2013)

Farm to table small plate restaurant everything was made from scratch and teamwork and cross training was the key to a good flow in a small kitchen.

Nob Hill Grill San Francisco Ca. Lead Line Cook (April 2012 - December 2012)

Set up line prepped all menu items for dinner and brunch. Responsible for ordering and changing menu. Created daily meat fish and soup specials.

Epic Roasthouse San Francisco Ca. Grill Cook (April 2010 - December 2010)

Cooked on wood burning grill in a high volume upscale steakhouse. Grilled various cuts of meat and maintained a flow with entire line because all fires are timed with grill.

Nectar Restaurant and Wine Lounge. Burlingame Ca. A.M. Lead Line Cook (August 2008 - March 2010)

Responsible for all stations during a.m. Shift checked in all orders prepped for lunch and prepped stocks sauces and soups for dinner shift.

Nua Restaurant and wine lounge San Francisco Ca. Line cook (April 2007 - February 2008)

Worked the grill station in a casual fine dinning restaurant that focused on modern California cuisine.

Postrio San Francisco Ca. Line Cook (April 2006 - March 2007)

Worked the fish station responsible for all prep and organization in a very high volume intense kitchen focused on proper cooking techniques and constant communication to keep flow of line running smoothly.

Town Hall San Francisco Ca. Line Cook (January 2004 - March 2008)

Grill station all ingredients made from scratch. Fast paced high volume restaurant. Proper technique was always demanded and communication had to be there to succeed.

Pisces (February 2003 - December 2003)

Fine dining seafood restaurant which was the sister restaurant to Aqua. Very refined kitchen and very detail oriented cuts and presentation had to be perfect very strict kitchen

Education

California Culinary Academy (August 2001 - August 2002)

Associates degree culinary arts

Interests and Activities

Keeping up on culinary trends.
Reading new cookbooks.
Cooking at home.

References

Current references are available on request.