

# Daniel Pokorny

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## Objective

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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

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### 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 dining 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**

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### **California Culinary Academy (August 2001 - August 2002)**

Associates degree culinary arts

## **Interests and Activities**

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

## **References**

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Current references are available on request.