

Gilbert Yanes

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**PERSONAL STATEMENT**

A passionate, adventurous individual who loves everything about food. Where ingredients are from and their history, even all the way down to the way they grow. Contains a high level of understanding the food industry with over a decade of experience in a fast pace kitchen atmosphere. Extensive knowledge on food safety laws and more than able to abide by all legal requirements and food hygiene regulations. At the moment seeking a suitable position to progress my career as a chef with a company who rewards hard work and creativity.

**AREAS OF EXPERTISE**

**Culinary**

- Knowledge of specialty recipes for complete meals in large or small quantities
- Developing and motivating kitchen team to stay progressive
- Considerable amount of knowledge on food allergies, special diets, along with healthy foods/nutrition.
- Making sure all food is prepared with strategy and technique
- Writing Professional reports and giving feed back to senior managers

**Personal**

- Able to operate and thrive in and fast pace kitchen
- Can work long shifts, insuring the job gets done in order to meet required standards
- great manners with friendly and hospitable attitude
- Strong and confident communication skills in the kitchen as well as to customers/guests
- Playing close attention to detail making sure food is prepared with technique and flavor in mind
- Abundant amount of gardening skills fallowed by ingredient history
- Managed weddings/events with 200 person guest counts on average

**CAREER HISTORY**

**Catering - Thomas John Events**

**Sous Chef- April 2011-June 2015**

**Duties**

- Create and write customized menu ideas for our guests
- Responsible for cultivating microgreens, sprouts, and herbs on companies roof top garden
- Demonstrating cooking techniques and correct use of equipment to staff
- Writing order logs and placing vegetable and meat orders to distributors

- Check in and inspect all products received by distributors
- Involved with recruiting of all kitchen and catering staff
- Overseeing the work of all staff to insure all duties are carried out correctly
- Maintaining a safe and clean work environment for employees
- Loading and unloading event box truck, making sure all ingredients and equipment reaches destination

**Restaurant** – *Firkin and Hound*  
**Executive Chef** – Jan 2009- April 2011

**Catering/restaurant** – *Ridge Creek Golf Course*  
**Event Chef**- Jan 2008- Jan 2009

**ACADEMICS**  
Orosi High School 2000- 2004

**REFERENCES**  
Available on Request