

MATT RAWLINGS

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OBJECTIVE

A culinary position where I can expand my learning objectives which are dealing with speed and volume. Also, to achieve maximum consistency with customer satisfaction. In addition, to work as a cohesive unit with rhythm and flow.

SKILLS PROFILE

- Ability to cook on the fly numerous culinary cuisines including French, Italian, Asian, Mexican, and new American.
- Ability to bake and make dishes without measuring.
- Learned how to make soups and sauces at Disneyland club 33.

EMPLOYMENT HISTORY

Line Cook- 1760

09/2014-present

San Francisco, Ca

- Work several different stations including pastry. New American-ingredient driven cuisine.

Sous Chef- Los Coyotes Country Club

06/2013-09/2014

Buena Park, Ca

- Oversee two different restaurants and two different menus. Also, make sure all banquets are done efficiently and correctly. Private golf course, members only. Korean, American, Italian, Japanese, Chinese, French and Mexican.

Dinner Cook-lead-Club 33, Disneyland

03/2008-06/2013

Anaheim, Ca

- Prep out for service. Make the soup of the day. Work various stations. Exclusive members only. New American.

CERTIFICATIONS

Servesafe California food handler certificate-2014

EDUCATION

ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS
TRUCKEE MEADOWS COMMUNITY COLLEGE-2007