

Eric W. Warren

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OBJECTIVE

To obtain a position with a company where I can build upon the vast years of experience I have in the food industry.

WORK EXPERIENCE

Cherry Island Golf Course, Sacramento, CA

07/2011 -02/2013

Lead Cook

Responsibilities include: Supervising a team of 12 people for the kitchen line. Supervise food preparation. Serving 150 meals per dinner and happy hour. Ordering necessary inventory. Receiving inventory and quality control checks per food safety standards.

Holiday Inn -Capitol Plaza, Sacramento, CA

06/2009 -07/2011

P.M Line Cook / Banquet Cook

Responsibilities included: Meal preparation to order meeting customer needs and requests. Reviewing production, team scheduling, ordering supplies and equipment for daily meal preparation. Overseeing inventory, ordering supplies, and receiving inventory according to food safety standards.

Accomplishments: Preparation of meals for special NBA events and for influential Sacramento visitors. Developed customized meal plans and preparation for many important events. Promoted to Kitchen Supervisor Assistant.

Dave's Deli, Sacramento, Ca

03/2003 -05/2009

Supervisor / Lead Cook

Responsibilities included: Overall management of kitchen team. Maintenance of all cooking equipment. Ordering of all food supplies and shipment receiving according to food industry safety standards. Meal preparation according to customer needs and requests.

Embassy Suites Hotel, Sacramento, CA

03/2002 -03/2006

Breakfast Chef Line Supervisor

Responsibilities included: Supervising and training a team of up to 12 members. Set up various food service stations. For example caving station, buffet stations, and fruit trays. Prepared various pastries and assorted breakfast items. Managed omelet station preparing orders to customer satisfaction.

Marriott Courtyard, Sacramento, CA

09/2000 -03/2002

Kitchen Supervisor / Lead Cook

Responsibilities included: Managed and trained team of up to 8 kitchen staff. Developed an innovative menu by standardizing recipes and established portion control. Maintained inventory, ordered all needed supplies and received shipments maintaining food safety requirements at all times.

Morton's of Chicago, Sacramento, CA

04/1991- 09/2000

Prep Cook / Boiler Cook

Responsibilities included: Preparing, seasoning and cooking soups, meats, vegetables, deserts, and other menu items. Ordering inventory and supplies, scheduling team shifts and breaks.

EDUCATION

Sacramento City College, Sacramento CA

AA General Education

SKILLS

- Experienced in cooking for hotels, cafeterias, and restraints.
- Experienced in preparing soups, meats, eggs, dairy products, vegetables, salads, dressings, fruits, pastries, breads, and beverages.
- Ability to develop special recipes on own as well as modify recipes to meet special employer and customer needs.
- Over 20 years in the culinary field.
- Experienced in ordering and receiving inventory per food safety regulations and standards.
- Experienced in maintaining order turn around and maintaining proper food temperatures per food safety regulations.
- Experienced in maintaining proper food safety standards for cleanliness per food safety regulations.
- Experienced in supervising and training staff team members.