

## **Profile**

Transitioning Executive Chef  
"Culinary Content Developer, and R&D Food Production Specialist"  
*Virtual Execution of Recipes / In-depth Knowledge of Ingredients/ Cookery Made Easy*

**+15 years** as a seasoned Chef with strong leadership qualities, unique creativity, and business acumen. Flexible mindset adapting to challenges -- The ability to effectively collaborate and communicate with people at different levels. Graduated "valedictorian" from Le Cordon Bleu (Hollywood, CA). Achieved the highest practical, technical, final exam, and overall cumulative scores in all Culinary Disciplines.

Currently seeking new career opportunities leveraging gastronomic background. Would like to reach a wider audience to broaden their knowledge, and experience from the culinary community.

## **Experience**

### **R&D Food Production and Development Specialist**

**OLLD FELLAS LLC, San Francisco Bay Area**

**8/2015- Current**

- Mastery over a wide range of Asian, Pacific Island, and Pacific Rim Cuisines
- Ability to explain the transformation of ingredients from a practical, technical, and scientific perspective
- Ability to "Virtually Cook" recipes in my head
- Proven methodology to reverse engineer recipes: Recipe Ingredient Matrix Algorithm
- Stream line recipe processes
- Ability to breakdown and improve existing recipes into basic components
- Strong network of culinary industry mentors and colleagues
- Effectively influence others to get results through working with a diverse team
- Ability to challenge continuing assumptions to seek innovative solutions
- Expertise in equipment, kitchen tools, and techniques
- Ingredient functionality, production design, and formation
- Acute sense of smell and palate
- Thirst for learning and utilizing new ingredients not only for new flavor profiles but also for dietary restrictions and nutritional benefits

**Executive Chef, Culinary Freestyle LLC., San Francisco, Bay Area, CA**

**1/2010 - Current**

- Business Concept Development
- Recipe Development and Testing
- Restaurant and Kitchen Layout and Design
- Hiring, Training, and Labor Management
- Food Cost Management and Pricing
- Event Planning
- Branding and Company Design
- Clients include Kaiser Permanente, Evergreen Valley Medical, ASML Semiconductor, PG&E, Evergreen Valley College Nursing, New York Life Insurance, MMA Fighter Jon Fitch, 49er's Tight End Vernon Davis, Amazon, Hilton Santa Clara, and Acer Computer Corporate.
- Caterer for "I'm in Love with a Church Girl" Movie produced by Dumb and Dumber's Gerald Olson
- Live Demo Chef - Bloomingdales - San Francisco, CA & William's Sonoma - Corte Madera, CA
- Yearly Charity Dinner Tasting Menus Donated to the Carmelite Monastery and Local Charities



<b>San Francisco</b>	<b>Mountain View</b>
<ul style="list-style-type: none"> <li>- nBA Rating of C raised to an A average for 2014</li> <li>- nBA Rating A+ in Final Quarter of 2014</li> <li>- Organized and participated as an official food service vendor at Outside Lands 50K-60K</li> <li>- Proficient in Hot Schedules, Aloha, CTuit,</li> <li>- Increased Total Catering and Delivery Sales from 1.5% to 4.5% of Total Gross Sales from 2013 to 2014</li> <li>- Increased Total Catering and Delivery Sales from 4.5% to 10% of Total Gross Sales from 2014 to 2015 - Recipe Development and Testing</li> <li>- Protein Fabrication, Protein Yields and Waste Logs</li> <li>- Quality Control of all Food Products and Food Production</li> <li>- Daily Line Check, Temperature Logs, Cooling Logs</li> <li>- Safety Training and Sanitation</li> <li>- Serve Safe Manager Certification</li> <li>- Hazard Analysis &amp; Critical Control Points (HACCP)</li> </ul>	<ul style="list-style-type: none"> <li>- Opening Chef of the largest Pacific Catch Restaurant in 2014</li> <li>- Interviewed, Hired, and Trained over 100 FOH and BOH Staff</li> <li>- Set up managed all Vendor Accounts and Suppliers on a daily basis</li> <li>- Coding and Categorizing all Food Invoices</li> <li>- Managed Labor Cost and Food Cost</li> <li>- Staff Scheduling based on Sales Forecasts</li> <li>- Training on all Stations: Line, Prep, Butcher, and Dish</li> <li>- HR Functions</li> <li>- Diners' Choice Award 2014 – OpenTable</li> <li>- Provided input for kitchen build out and setup</li> <li>- Restaurant Supervisor Anti-Harassment Training</li> <li>- Conducted Sous Chef &amp; BOH PIC Training and Promotions</li> <li>- Developed BOH Supervisor Position</li> </ul>

**Culinary Director, GEV Media LLC, San Francisco Bay Area, CA****9/2011 – 12/2012**

- Currently surpassed over 400,000 views in the month of May 2012
- Social Media and Business Development Adviser
- Oversee and provide professional feedback for the overall direction of the gastronomic aspect of the magazine
- Online/Print Issue published every 2 months
- Recent Co-Op Advertisements with Professional Fashion, Food and Beverage, and Service Businesses both on the Local and National Level.

**Executive Chef, The 2<sup>nd</sup> Floor Motif, San Jose, CA****11/2009 – 7/2011**

- Managed BOH and FOH 8 - 10 Staff for Run-The-Business(RTB), and additional staff (10-20) on Special Events
- Purchase and Maintained Inventory, Food and Labor Cost
- Responsible for all Training on Stations
- Owned and Operated 90% of all the Equipment in the Kitchen
- Provided Food Service for Events budgeted between \$2,500 to \$20,000 (Best Numbers for Events: 8.05% Labor Cost and 15% Food Cost).

**Chef, Carmelite Monastery, San Jose, CA****9/2009 – 6/2010**

- Personal Chef Services for all the Fathers and Brothers
- Prepared food to nutrition and dietary requirements
- Currently available to provide vacation relief for present Chef- Prior: Fr. Donald Kinney, O.C.D.

**Catering Specialist, Intuit, Menlo Park, CA****10/2009 – 6/2010**

- Catered to all meetings and events up to 200+ people
- In charge of set up, prep, fire, delivery, and take down of all meetings and events
- Consistently produced 4-5x the food product sales than any other station

**Line Chef, Napa Rose, Anaheim, CA****3/2008 – 2/2009**

- Napa Rose Restaurant in **Disney's Grand Californian Hotel and Spa** (Rated #1 by Zagat for four years and the recipient of AAA's Four Diamond Award)
- Trained on the following stations: Prep, Bread and Soup, Brick, Garde Manger, Grill App, Saute App
- Responsible for all mise en place, party menus relevant to corresponding stations, and weekly Vintner's
- Menu changes and additions (Compiled over 1000+ recipes)

**Education****Le Cordon Bleu College of Culinary Arts-Hollywood**

Professional Degree Culinary Arts, Culinary Arts/Chef Training, 2007 - 2008

**UC Irvine**, Economics, 2000 - 2005

Activities and Societies: Lambda Phi Epsilon, Epsilon Chapter



# **Daniel Donguines**

Chef - Culinary Freestyle, LLC

danieldonguines@gmail.com

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## **Summary**

Culinary Freestyle is an imaginative and innovative company designed to connect people through new food concepts, exciting events, and gastronomic education. Our mission focuses on 3 major areas in the culinary industry: To Publish relevant and current information for Food and Beverage Enthusiasts and Industry Professionals To Practice Culinary Art through documentation, education, and production of Food and Beverage Products and Services To Connect People, Places and Products and further the growth of the Food and Beverage Sector and the Hospitality Industry Ultimately, what drives us in this business is the people, the story, and the memories that are made as the Culinary Freestyle Team seeks to add a unique and special touch that will leave you with a long and lasting impression: "A Freestyle Culinary Experience."

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## **Experience**

### **Executive Chef at Culinary Freestyle, LLC**

January 2010 - Present (6 years)

- Business Concept Development - Recipe Development and Testing - Restaurant and Kitchen Layout and Design - Hiring, Training, and Labor Management - Food Cost Management and Pricing - Event Planning
- Branding and Company Design - Current and previous Clients include the following: Kaiser Permanente, Evergreen Valley Medical, ASML Semiconductor, PG&E, Evergreen Valley College Nursing, New York Life Insurance, MMA Fighter Jon Fitch, 49er's Tight End Vernon Davis, and Acer Computer Corporate. - Caterer for "I'm in Love with a Churchgirl" Movie produced by Dumb and Dumber's Gerald Olson - Guest Chef - Bloomingdales - San Francisco, CA - Guest Chef - William's Sonoma - Corte Madera, CA - Yearly Charity Dinner Tasting Menus Donated to the Carmelite Monastery and Local Charities

### **Chef at Pacific Catch Fresh Fish Grill**

February 2013 - March 2015 (2 years 2 months)

Pacific Catch - San Francisco, CA - nBA Rating of C raised to an A average for 2014 - nBA Rating A+ in Final Quarter of 2014 - Organized and participated as an official food service vendor at Outside Lands 50K-60K - Proficient in Hot Schedules, Aloha, CTuit, - Increased Total Catering and Delivery Sales from 1.5% to 4.5% of Total Gross Sales from 2013 to 2014 - Increased Total Catering and Delivery Sales from 4.5% to 10% of Total Gross Sales from 2014 to 2015

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- Recipe Development and Testing - Protein Fabrication; Protein Yields and Waste Logs - Quality Control of all Food Products and Food Production - Daily Line Check - Temperature Logs - Cooling Logs - Safety Training and Sanitation - Serve Safe Certified - HACCP - Restaurant Supervisor Anti-Harassment Training - Conducted Sous Chef Training and Promotions - Conducted BOH PIC Training and Promotions - Developed BOH Supervisor Position Pacific



To whom it may concern:

My name is Daniel Donguines. An I am interested in learning more about the positions available in your Tech Cafe. My credentials and background can be found on my linkedin webpage.

Looking forward to hearing from you.

Best Regards,

Daniel Donguines

Daniel Eric Donguines

Mobile: 415.401.5972

Email: danieldonguines@gmail.com

LinkedIn: www.linkedin.com/in/danieldonguines

Executive Chef

Culinary Freestyle, LLC

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instagram: @culinaryfreestyle.com

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"The best way to predict the future is to create it."

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**NOTICE TO EMPLOYEE***Labor Code section 2810.5*Employee Name: Daniel DominguezStart Date: 12/21/15Legal Name of Hiring Employer: S.E ScherIs hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? ☒ Yes ☐ No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: \_\_\_\_\_

Physical Address of Main Office: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Rate(s) of Pay: 15 Overtime Rate(s) of Pay: 22.5Rate by (check box): ☒ Hour ☐ Shift ☐ Day ☐ Week ☐ Salary ☐ Piece rate ☐ Commission☐ Other (provide specifics): \_\_\_\_\_Does a written agreement exist providing the rate(s) of pay? (check box) ☒ Yes ☐ NoIf yes, are all rate(s) of pay and bases thereof contained in that written agreement? ☒ Yes ☐ No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances): \_\_\_\_\_

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY



Insurance Carrier's Name: York Risk Services

Address: 1390 Willow Pass Road, Concord, CA. 94520

Telephone Number: 866.391.9615

Policy No.: NSWCC-0000101

☐ Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: \_\_\_\_\_

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
  1. requesting or using accrued sick days;
  2. attempting to exercise the right to use accrued paid sick days;
  3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
  4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: *(Check one box)*

- ☐ 1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.
- ☐ 2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.
- ☐ 3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.
- ☐ 4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): \_\_\_\_\_

Jefferson Ricci  
(PRINT NAME of Employer representative)

[Signature]  
(SIGNATURE of Employer Representative)

12/21/15  
(Date)

Daniel J. Dominguez  
(PRINT NAME of Employee)

[Signature]  
(SIGNATURE of Employee)

12/21/2015  
(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.

