

Anthony Golden

Line cook / sous chef

San Francisco, CA 94133

anthonygolden47_uki@indeedemail.com

(415) 424-9409

Self motivated professional with 8+ years of experience in the culinary field. Quality focused and efficient lead line cook/sous chef, adept at preparing and plating food in high energy, fast paced kitchens. Seeking a fulltime position to bring strong culinary and organizational skills in collaboration with lead chef. Fast learner, team player, and skilled multitasker.

Authorized to work in the US for any employer

Work Experience

Garde Manger

E&O Kitchen and Bar - San Francisco, CA

May 2018 to September 2018

Responsible for preparing cold food dishes, including salads, appetizers, and desserts. Verified proper portioning of dishes and consistent quality food standards. Maintained timely preparation and delivery of dishes and sanitary kitchen practices. Assisted in supervision of other line cooks as needed.

PM Garde Manger & Breakfast Chef

Battery Club - San Francisco, CA

January 2018 to May 2018

As PM Garde Manger, prepared cold food dishes, including new popup and staple dishes. Provided input on new dishes. As breakfast chef maintained preparation of daily ingredients and dishes for breakfast and brunch service. Ensured that food prep was done for the following day.

Line Cook

Fog Harbor Fish House - San Francisco, CA

November 2016 to January 2018

Cross trained in multiple kitchen stations, including sauté, fryer, garde manger, and shellfish. Provided backup for the whole line. Assisted with all food preparation and maintained clear communication with front house staff of a high paced seafood restaurant.

Line Cook

Fog City Diner - San Francisco, CA

June 2016 to November 2016

Cross trained in multiple stations, including plancha, fryer, and salad. Assisted in creating new soups and a few specials. Maintained sanitary kitchen standards and ensured proper labeling for all proteins and produce.

Line Cook

Tuck Shop - San Francisco, CA

December 2015 to June 2016

Assisted with daily menu and preparation of all dishes in a tech industry restaurant with a revolving global menu, including British, Scottish, and various Asian cuisines.

Line Cook

Daily Grill - San Francisco, CA

December 2014 to November 2015

During lunch shift, cross trained in multiple kitchen stations, including plancha and sauté. Made soups and beurre blanc sauces daily. Maintained responsibility for daily inventory, following of FIFO standard, and replenishing of portioned fish, chicken, and pastas.

Education

Culinary Arts Program

Santa Rosa Junior College - San Francisco, CA

2010

Certifications and Licenses

ServSafe

Food Handler

food handler certificate

Assessments

Reliability — Completed

November 2019

Tendency to be dependable and come to work.

Full results: https://share.indeedassessments.com/share_to_profile/5ba18ed79aeab0bbc2f3fd3eb7863f7beed53dc074545cb7

Food Safety — Familiar

July 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: https://share.indeedassessments.com/share_to_profile/505967c2c69b0c9a50c99af9d28a8023eed53dc074545cb7

Supervisory Skills: Directing Others — Completed

June 2019

Motivating others through feedback to identify improvements or corrective actions.

Full results: https://share.indeedassessments.com/share_to_profile/0dd43acc9dc04ef2391cbdd6e99b9e43

Cooking Skills: Basic Food Preparation — Highly Proficient

February 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: <https://share.indeedassessments.com/>

[share_to_profile/07376cc61ad3f14891bc21b7edcbd910eed53dc074545cb7](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

