

Angelo Muller

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*** Executive Chef ***

Award-winning, progressive culinary professional with over 30 years of experience in establishments that include Stanford University and several upscale restaurants. Unique blend of creative flair and passion for food, strong business sense and engaging interpersonal skills. Strong record of streamlining operations and improving service while preserving the highest levels of quality. Natural ability to create enthusiastic, productive working environments with customer-oriented professionals. Highly skilled at performing financial analysis, troubleshooting operations and implementing effective food and labor cost control.

WORK EXPERIENCE

Chef - Manager

5/2013 – 2/2016

State of California, Lompoc, CA

- Cooked breakfast meals and prepared lunch for 800 people daily
- Managed 20 cooks and 15 servers
- Estimated costs of required supplies and ingredients and monitored inventory

Executive Chef – General Manager

7/2010 – 8/2012

Academie de Cuisine, Concordia Argonaut Club, San Francisco, CA

- Set budgets and execute plans for department sales, product purchase and staff development
- Coordinating and managing the entire operation of restaurant by scheduling shifts
- Managed Culinary School offering a training program for 40 new students monthly
- Oversaw foodservice operations and managed budget of over \$10 million
- Planned special events ranging from weddings to catering for the America's Cup

Chef - Manager

10/2007 – 3/2010

State of California, Lompoc, CA

- Managed 2 kitchens with staff of 30 cooks and food servers
- Cooked, grilled and prepared specialty meals for officers
- Estimated costs of required supplies and ingredients and monitored inventory

Executive Chef – General Manager

1/2000 – 10/2007

Stanford University Dining Service, Stanford, CA

Oversaw culinary operations for Stanford University, with nearly 8,000 students and employees on site

- Multi-site operation, including several cafes and outlets focused on health and wellbeing
 - Ensured adherence to food standards, and oversaw welfare and training for a staff of 136
 - Controlled food costs and ensured profit, monitoring purchases and catering operations.
 - Implemented new food concepts
 - Increased catering sales by creating customized menus
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EDUCATION AND TRAINING

Masters in Culinary Arts

1982

Gewerbe Schule 1, Freiburg, Germany

Bachelor of Science, Marketing and Business

1980

Badische Maler Fachschule, Lahr, Germany.