

Andres Matillano

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Core Qualifications

- Exceptional organization
- Manager coaching experience to develop and motivate team members to do better
- High-end culinary and presentation skills with sensibility to seasonality
- Proficient at all kitchen stations with the ability to cook and serve large volume establishments
- Advanced knife skills and butchering techniques
- Inventory and cost control management
- Certified food handler and possess a high level of cleanliness and comprehensive understanding of how to comply with all relevant food and safety standards

Experience

Sous Chef, 1760 Restaurant, 1760 Polk Street, SF CA 94109

September 2013 – present

- Lead 10 plus team members to create and present the highest quality menu items and family meals
- Collaborate with the head chef to manage high-volume guest servings for Brunch and Dinner service
- Conduct daily and nightly meetings with team members and financial and general meeting with management
- Train 20 plus team members and provide continuous coaching on food safety and cost control
- Review every dish that leaves the kitchen to ensure flavors and presentation are parallel with expectations
- Maintain restaurant food inventory and submit orders with purveyors and vendors daily
- Coordinate work schedules and delegate special projects and tasks to team members

Chef, Pulutan (pop-up), Daly City CA

April 2013 – September 2013

- Developed and executed a farm-to-table Filipino menu with a focus on freshness and seasonality
- Managed back of house tasks and prep duties while running a full lunch to dinner service
- Controlled and oversaw food and supply expenses and ensure inventory is complete and fulfilled
- Catered large events and weddings with 300 plus guest servings
- Worked with non-profit organizations for fundraising events

Chef de Partie, Cotogna, 490 Pacific Avenue, SF CA 94133

April 2012 – April 2013

- Cooked and served attractive meals made to individual requirements under renowned Chef Michael Tusk
- Constantly evaluated meals and food products to ensure the highest quality standards are maintained
- Ensured station is well prepped and set properly while maintaining inventory for designated area
- Developed direct relationships with farmers, ranchers and other purveyors

Line Cook, Alexander's Steakhouse, 448 Brannan, SF CA 94107

December 2011 – April 2012

- Prepared and served food promptly and courteously
- Ensured quality of raw and cooked food items on a regular basis
- Worked with different cooking techniques such as sushi, grill and roast meats, modern cuisine (i.e. liquid nitrogen, spherification)
- Experienced working with high end quality products