

Donie Lopez
Santa Monica, CA 90405
602-999-2566
Chef.Donie@hotmail.com

College Graduate in culinary arts with a diverse cooking and foodservice experience including food preparation and supervision.

Culinary Arts:

- Trained in fine dinning procedures.
- Set proven food budget and control food levels
- Trained employees in food creation procedures
- Experienced in a fast -paced environment

Sanitation:

- Serve Safe Manager certified
- Trained employees in sanitation and food safety
- Follow appropriate cleaning and sanitation procedures.

Supervision:

- Supervised 25+ employees.
- Trained, motivated and coached employees.
- Solved problems.
- Scheduling of Staff

Professional Experience

Party Staff

Bartender	Los Angeles, CA	October 2013- Currently	
Private Chef/ Catering	Chef Donie		Santa Monica, CA
Currently			June 2013-

Executive Sous Chef

Route 40 Argentinean Grill	Denver, CO	Dec 2011- June 2013
----------------------------	------------	---------------------

Lead Line Cook

Café ZuZU at The Valley Ho	Scottsdale, AZ	March 2011- Dec 2011
Quiessance/ Morning Glory	Phoenix, AZ	August 2010-March2011

Bartender/Cook

Bar Smith	Phoenix, AZ	June 2009- October 2010
Stoudemire's Bar and Grill	Phoenix, AZ	May 2009- August 2010

Kitchen Manager

Heidi's Deli	Boulder, CO	May 2008- March 2009
--------------	-------------	----------------------

Manager

Rocky Mountain Chocolate	Boulder, CO	September 2006- May 2008
--------------------------	-------------	--------------------------

Server

Hacienda Colorado	Denver, Co	August 2003-June 2006
-------------------	------------	-----------------------

Education

Le Cordon Bleu Scottsdale	A.O.S. of Culinary Arts	Graduation G.P.A. 3.8
University of Colorado	B.O.S. in Business Admin.	Graduation G.P.A. 3.5

