

ROBERT MADDEN

C: 8509740676 | ram17jr@yahoo.com

OVERVIEW

A calm, pleasant, helpful and hardworking individual who has a passion for great food and who enjoys cooking mouth watering dishes. As a sous-chef it is my job to utilize a variety of cooking techniques, knowledge of food preparation & professional cooking experience to effectively lead a team in a thriving kitchen. Excellent leadership skills must be demonstrated at all times through budget management when using ingredients or making orders, as well as maintaining a clean and efficient work environment. A dynamic, resourceful and skilled Jr Sous/Sous with over five years of success in fine dining, casual dining and catering.

COMPETENCIES

- Professional Knife Skill
- Health & Safety Knowledge
- Understanding of Cultural Requirements
- Knowledge of Flavor Building
- Inventory Management
- Commitment to Quality
- Multitasking
- Works Well in Solo or Team Environment
- Product Presentation
- Principles of Cooking
- Bi-Lingual
- ServSafe Certified

RELEVANT PROFESSIONAL EXPERIENCE

02/1753

Kitchen Supervisor(Night)

Irvine Village Market — Irvine, CA

Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes. Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas. Consistently produced exceptional menu items that regularly garnered diners' praise. Quickly and courteously resolved all guest problems and complaints. Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports. Regularly developed new recipes in accordance with consumer tastes, nutritional needs, and budgetary considerations. Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.

All BOH functions(MIT)

Corner Bakery Cafe — Irvine, CA

Actively participated in staff meetings and operated as an effective management team leader. Consistently verified that kitchen staff followed all recipes and portioned serving guidelines correctly. Correctly and safely operated all kitchen equipment in accordance with set guidelines. Persistently strove for continual improvement and worked cooperatively as a team member. Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods. Established and maintained open, collaborative relationships with the kitchen team.

Line/Sushi

Benihana — Newport Beach, CA

Provided courteous and informative customer service in an open kitchen format. Displayed a positive and friendly attitude towards customers and fellow team members. Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes. Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food. Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.

EDUCATION

2012

POST Certified Police Officer: Criminal Justice
College of the Siskiyous — Weed, CA

2010

High School Diploma

