

SCOTT SLAGLE

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Professional Summary

Lead Cook with 26 years of experience cooking in busy kitchen environments. Prior work as prep cook, line chef, and kitchen manager.

Skills

- Extensive cooking background
- Comfort food cuisine expert
- Strong attention to safe food handling procedures
- Effective planner
- Food presentation talent
- Good leadership skills

Work History

Night Grill Master, 12/2015 to 11/2016

Doctor's Lounge – 4826 Mission St

- Developed the menu, pricing and special food offerings to increase revenue and customer satisfaction.
- Led shifts while personally preparing food items and executing requests based on required specifications.
- Actively involved in cost control, sanitation, menu development, private dining and catering.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Prepared my menu items consistently and in compliance with my recipes, portioning, cooking and waste control guidelines. Served the customers and cleaned the kitchen nightly.

Day Prep Manager, 09/2013 to 06/2015

Southern Pacific Brewing – 620 Treat Ave

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Managed kitchen staff by recruiting, orienting, training, supervising, evaluating and enforcing discipline when necessary.
- Verified proper portion sizes and consistently attained high food quality standards.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Day Grill Master, 10/2007 to 09/2011

Rosamunde Sausage Grill – 545 Haight St

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Kitchen Manager, 12/2002 to 11/2010

Zeitgeist – 199 Valencia St

- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.

- Led shifts while personally preparing food items and executing requests based on required specifications.
- Regularly interacted with guests to obtain feedback on product quality and service levels.

Education

High School Diploma: 1988

William Penn Senior High - York, Pennsylvania