
THOMAS MILLER



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OBJECTIVE

Eclectic New American Chef with 10+ years of experience in a wide range of skills including Kosher and Special Dietary Needs seeks a position with a dynamic and service-oriented company

SKILLS

Managed and trained personnel. Implemented Standard and HaCCP procedures. Entrusted with responsibility of kitchens in

EXPERIENCE

Freelance Chef 4/2016 - Present

Greater San Diego

Working with various Agencies as well as Independently at several locations in and around the Greater San Diego area. Locations include ViaSat, Sony, Rancho Bernardo Inn (Kosher Program 3 years) Fairmont Grand Del Mar, The Hilton Bayfront, Marriott Hotels, and Several Sheraton Hotel Locations.

Also taught and coached private clients various cooking techniques enabling them to prepare quality meals at home.

Provided consultation services to commercial clients to increase profitability and menu selection.

Executive Chef 10 / 2015 - 4 / 2016

The Brew Project

Assembled opening staffing & supervisory team with Managing Partners

Created a recipe "bible" from previous consulting Chef's menu
Responsible for the development & commencement of Brunch, Lunch, Dinner & Special Event Menus

Successfully aligned Food & Labor Costs to target

Successfully implemented procedures to attain 1% waste management

Catering Sous Chef 9 / 2013 - 8 / 2015

Ballast Point Brewing and Spirits

Instrumental in assisting Chef Colin MacLaggan with opening Company's first tasting room & kitchen restaurant

Critical member in team for menu & recipe development

Managed & kept track all anticipated targeted *execution* goals

Promoted to Catering Sous Chef for company's newest & largest facility in Miramar (1400 covers average)

Responsible for preparation, execution & flow of all private in-house catering events

SKILLS (Cont'd)

the absence of the Executive Chef; resulting in no interruptions of service flow. Station setup design. Menu and recipe creation; including those for dietary restricted customers inhibited by food allergies as well as Vegetarian and Vegan items.

Line Cook/Lead **6 / 2013 - 9 / 2013**

La Villa

Garde Manger & Pastry Lead
Conducive in the facilitation of kitchen re-design, including line placement and employee training.

Sous Chef **01 / 2013 - 06 / 2013**

Salvatore's Cucina Italiana

Worked with Chef Rafaella in improving the sourcing and purchasing of product. Also assisted with the streamlining and revamping of dated menu. Performed all aspects of "Second in Command" when The Chef was absent.

Line Cook **11 / 2012 - 1 / 2013**

The In-Slider

- Mobile catering kitchen
- Service capacity of up to 1000 people per kitchen by size of event
- Quick Prep and turn
- Short Order Cooking
- Worked fluidly through effective communication, with event team in small space; successfully engaging in fryer, flattop and plating lines to deliver ticket items in timely manner.

Sous Chef **09 / 2012 - 11 / 2012**

Brick + Mortar

Facilitated the transition of ownership and complete flip of the kitchen resulting from the purchase of The Merk Bistro. Introduced innovative ideas and menu items to coincide with Owners vision.