

Kirk Rauschhuber Moore

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Objective

To obtain a position in the culinary field in which I can utilize my skills and experience to contribute to and enhance a culinary operation and customer experience.

Experience

Sous Chef, Apple inc.

12/14/2009-11/04/2013

- Responsible for all day-to-day operations of several different Caffe's. Oversaw all culinary production, purchasing, receiving, scheduling, employee management, training, safety, sanitation, and staff development.
- Worked in a fast-paced, large-scale environment. Serving between 600 and 1000 customers per day. Also participated in organizing and executing monthly beer bashes.
- Worked closely and collaborated with department heads in the areas of purchasing, safety, sanitation and staffing. Facilitated growth of several key members of our organization and was responsible for providing yearly performance reviews.
- Participated in the opening of three different Caffe's, well versed in both closing for and opening up after holiday shutdowns.

PM Supervisor, Westin Gas lamp district

12/1/2007-08/1/2007

- Responsible for overseeing two restaurants, room service, and banquets for up to 1,000 people per service. Reported directly to Sous Chef and was primarily in charge in his absence.

Education

Professional Culinary Institute

Graduated 2006

Received culinary certificate after completing coursework and 3-month externship, which I did at the Hyatt Regency in Santa Clara, CA.

Folsom High School

Graduated 2003

Received high school diploma.

Skills

Progressive levels of responsibility in leadership throughout my career. Menu writing while keeping seasonality and locality in mind. Staff management, including labor control as well as the ability to facilitate growth of key team members through feedback and coaching. Proficient in all kitchen stations, purchasing, food safety, staffing, and time management. Serv Safe certified. Work efficiently in all Microsoft office programs (Word, Excel, PowerPoint). Hard working, dedicated team member with a can do attitude, "Yes Chef" mentality, and flawless attendance record over the last four years.

Additional work experience as well as references available upon request.