

Brian D. Keys  
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Objective:

To Execute my Culinary Skills in the Hospitality Industry.

Culinary Experience:

- Duties consisted of preparing and cooking fresh fish.
- Preparing Homemade Pasta, cooking, weighing and portioning.
- Preparing Fresh Vegetables of the day.
- Making Homemade Stocks, and Sauces.
- Cutting, trimming and weighing fresh meat.
- Grilling meats according to their specified temperature.
- Sautéing Pastas to order.
- Preparing salads and other pantry items according to order.
- Prepared foods for Banquet or Catered functions.
- Expedited orders assuring top quality.
- Managed the BOH in the absence of the Chef.

Employment History:

Administrative Assistant  
Line Cook/Banquet Cook  
Sous Chef/ Scuba Diver  
Fiber Optics/Electronic

HealthRight 360  
Antica Posta Tuscany  
The Barrier Reef Hotel  
Leviton Electronics

San Francisco, Ca.  
Atlanta, Ga.  
San Pedro, Belize  
San Luis Obispo, Ca.

Education and Training:

The Culinary School of Washington, D.C.  
Associates Degree/ Certified Chef

1988-1990

United States Army Special Forces  
Chef/ Infantry

1990-1996

SeaTech / Leviton Technical College San Luis Obispo, Ca.  
Fiber Optics / Electronics Tech.

2008-2010