

ANDREW WESTHOLM

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Professional Summary

Musician first and foremost but found a passion for food after working as a line cook at an american style restaurant. Followed this by moving up to a higher quality of presentation and creativity at a gastropub serving higher quality new american cuisine. I wanted to see about making food a career so worked at a steakhouse to see if this was going to be my life long passion. I have a passion for new american cuisine with emphasis on gastropub level quality. My core Qualifications are expediting tickets, cleaning thoroughly, time management being a team oriented cook, attention to detail, and the ability to work under pressure

Skills

- Strong attention to safe food handling procedures
- Saute cooking technique
- Grilling cooking technique
- Pantry cooking technique

References

Carlos Valerio (Tampa Bay Area) - Sous Chef at Intercontinental Hotel Tampa, FL Carlosvalerio90@gmail.com (469) 338 1758

Lex Ryan (San Francisco Bay Area) - Executive Chef at The Hidden Vine (415) 377-8735

Alex Leinhauser (Tampa Bay Area) - Sous Chef at Datz (813) 477-5426

Work History

Chef Assistant

02/2016 to 12/2016

The Hidden Vine – San Francisco, CA

- Cooked for Drew Barrymore in May 2016
- 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.
- Reason for leaving was I wanted more hours as this was a part time job and the chef and assistant general manager were leaving for other opportunities

Line Cook

11/2013 to 02/2016

Shula's Steakhouse at Intecontinental Hotel – Tampa, FL

- 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.
- Practiced safe food handling procedures at all times.
- Promptly reported any maintenance and repair issues to Executive Chef.
- Met production requirements for all aspects of banquet and outlet desserts and breakfast pastries.
- Reason for leaving was relocation to San Francisco

Expeditor and Line Cook

08/2010 to 11/2013

Datz – Tampa, FL

- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.
- Verified freshness of products upon delivery.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Reason for leaving was an opportunity in a semi fine dining level steakhouse

Line Cook

07/2006 to 07/2008

Bennigan's – Lone Tree, CO

- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Reason for leaving was the company went bankrupt at the end of July 2008

Pizza Maker

03/2006 to 07/2006

Pizza Cafe – Littleton, CO

- Made pizza at an independent pizzeria that is similar to high volume chain pizza delivery restaurants
- Reason for leaving was I found a closer job and could get more cooking experience

Education

Credits towards an Associates Degree: Computer Networking

2009

ITT Technical Institute - Tampa, FL

Wanted to try college and found out it wasn't for me. Did a year at ITT Tech from March 2009 to March 2010. I found out it was a waste of money and the credits didn't transfer to a liberal arts college.

Additional Information

- LinkedIn profile - <https://www.linkedin.com/in/AndrewWestholm>