

Thursday
10 am ish

David C. McGrath (781) 420-4059

316 Oakland Ave Apt 4 Oakland, California 94611

Profile: Devoted to excel in an institution that understands the ever-changing needs of customers and prides itself on its products and service. Open-minded and willing to help out when needed. Possesses an understanding of the business side of foodservice and the skills needed to be successful in the hospitality industry.

Experience: **Fogcutter Catering.** A smaller catering company serving weddings, corporate clients, as well as dropoff orders.

Apr 2016 – July 2017

- Kitchen Manager, Event Manager
- worked both at commissary and on-site leading a team
- assisted with client tastings prior to finalizing menus

Sababa. A fast casual restaurant serving authentic Israeli cuisine in the financial district of SF.

Apr 2016 – July 2017

- opening Sous Chef
- Recipe testing, development, streamlining, ordering
- Prep, execute service, cleaning of the kitchen

Din. A subscription based meal delivery service working with local chefs/businesses.

Jan 2015 – November 2015

- Sous Chef
- Sous vide meat production
- Recipe development, inventory, staff training.

The Front Porch. A soul-food restaurant located in Bernal Heights, SF CA.

July 2014 – February 2015

- Line cook/Prep cook
- Cleaning/Inventory
- Execute desserts, appetizers, and entrees

Taste Catering. A high-end and specialty caterer based in southeast San Francisco.

March 2013 – June 2014

- Line cook/Prep cook
- Cleaning/Inventory
- Work in tandem with chefs to execute large parties

Tupelo. A Southern food restaurant and bar located in Inman Square (Cambridge MA)

November 2011 – March 2013

- Line cook/Prep cook
- Creation of daily specials
- Brunch/Dinner shifts
- Worked close with chef to organize and streamline kitchen

High Cotton. A busy downtown restaurant offering upscale Southern fare.

August 2010-December 2010 (Charleston, SC)

- Culinary extern
- Worked banquet events
- Prepared salads, charcuterie, and other cold items
- Dishwasher shifts

Legal Test Kitchen. A new concept bar and kitchen, a subsidiary of Legal Sea Foods. (South Boston, MA)

August 2007-February 2009

- Garde Manger, Line Cook
- Responsible for the day's prep work for desserts and pantry station.
- Generally worked before, through, and after the lunch hours 5 days a week.
- Responsible for the stocking and shucking of the raw bar items.

Education:

Marshfield High School, Marshfield, MA

Graduated: 2004

Culinary Institute of America, Hyde Park, NY

2009-2011

Associate's Degree in Occupational Sciences