

Charles Briseno

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Summary

Over 20 years' experience in the culinary field. Foodservice operations include institutional, catering, hotels, banquets, private clubs and fine dining.

Experience

Catering by Jay

Jan 2016- Present

Executive Chef, Corporate Catering to Tech Industry – Menu planning, purchasing, vendor and client relationship management, recipe development, cost control, staff management, hiring, scheduling.

New Era Foods

Sep 2014- Dec 2015

Executive Chef, Institutional School Lunch Program Provider – Menu planning, purchasing, vendor and client relationship management, recipe development, cost control, staff management, hiring, scheduling for food service to three East Bay daily clients.

Cliff House San Francisco CA

Jun 2013 – Aug 2014

Line Cook, Fine Dining - held various stations in iconic San Francisco location, prep for ever-changing menu.

Project Open Hand San Francisco CA

Jul 2011-May 2013

Operations Manager/Chef, Nonprofit Nutrition Services – Prep, supervision and distribution of 1700 meals daily. Training for new hires.

Mirage Hotel Casino And Resort

Feb 2010- Dec 2010

Line Cook, Fine Dining – various stations as line cook for Bistro Laurent Troundel in Mirage. Filled in as Butcher and Prep. High volume, high quality café.

Four Queens Hotel and Casino, Las Vegas, NV

May 2006-Nov 2009

Head Chef, Fine Dining - Supervised operations and product quality in a fast-paced environment. Expedited tables, oversaw plate presentation. Introduced finer sauces, improved existing stocks and bases. Produced menus and production standards for special events and holidays.

Harrah's Hotel and Casino, Las Vegas, NV

Aug 2002- Nov 2005

Second Cook, Fine Dining - Directed operations and food preparation in place of room chef. Oversaw a large kitchen staff in a high volume resort restaurant.

Las Vegas Hilton resort and Casino, Las Vegas,

Jun 2001- Nov 2001

Saucier, Banquets - Oversaw and prepared banquets for 500+. Oversaw a large kitchen staff in a high volume resort restaurant.

Education

1996 Certificate in Culinary Arts, Bakersfield College, Bakersfield, CA

Community Service

2012 Volunteer Excellence Award, Meals on Wheels Program, San Francisco, CA

2011 Founder - Arguello Street Community Garden, San Francisco, CA

2010 Volunteer - Opportunity Village - Harrah's Las Vegas, NV

References

Edward Mertell (636) 322-9136 | Albert Steele (702) 499-0430 | Felicia Greer (620) 748-3096

David Seawell (415) 595-7878 | Alex Rosen (916) 622-3303