

Steve Ricablanca
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EMPLOYMENT

St. Francis Yacht Club San Francisco, CA 10/08-10/09
Grill cook responsible for fabrication of meats and fish. Cooked all grilled items including meats, fish and vegetables. Setup of station and maintain all ingredients for station.

Four Star Chef s San Francisco, CA 4/08-8/08
Temporary contract position at Lucas Arts for catering for staff. Designed menus and ordered food items for an average head count of 75 people per day. Grilled, sauteed and poached any and all food items from menu choices.

Mauna Lani Bay Hotel and Bungalows Hawaii 4/05-10/06
Restaurant chef for Bay Terrace Restaurant, In charge of all kitchen operations including menu development and training of staff.

University Club New York, NY 2/02 – 4/05
Working as à la carte sous chef for main dining room. Responsible for all lunch and dinner service for club, including menu development, training, and direction of staff.

Hotel Sofitel New York, NY 4/01 – 11/01
Executive Sous Chef for hotel restaurant and banquets. Responsible for getting the new kitchen up and running, for all outlets, training of staff, menu presentations, and ordering.

Clift Hotel San Francisco, CA 10/97 – 10/99
Worked as first cook in every position in the kitchen on all shifts. Worked positions from breakfast to banquets to full dinner menus. Created daily specials for dinner service.

Huntington Hotel San Francisco, CA 4/95 – 6/96
Line cook for dinner service. Involved all aspects of dinner service, including banquets. Responsible for plate presentations and daily specials.

Plaza Hotel New York, NY 3/94 – 1/95
Sous Chef for the Oyster Bar restaurant. Responsible for the PM shift of all kitchen operations. In charge of all menu items and plate presentations.

Masa's Restaurant San Francisco, CA 2/88 – 2/94
Kitchen Manager. Responsible for all kitchen operations, including ordering, scheduling of staff, maintenance of all kitchen equipment, assistant to the chef, and head caviar taster.

Hotel Nikko San Francisco, CA 8/86 – 2/88
First Cook, Café 222. Responsible for broiler and sauté stations in a California/French bistro. Created daily specials with strong emphasis on French cuisine.

INTERNSHIPS

Masa's Restaurant	San Francisco, CA	11/85 – 1/86
Chez Panisse	Berkeley, CA	9/85 – 12/85

RELATED SKILLS

Food styling. Expertise in food styling gained through my experience at high-end food establishments. Worked as food stylist at *The San Francisco Chronicle*.

Photography. Published photographs of my plate presentations in *Epicure* and created extensive portfolio of my plate presentations.

Computer graphics. Learned photo editing programs to edit and manipulate photos.

EDUCATION

Academy of Art College	San Francisco, CA	1/97 – 10/99
California Culinary Academy	San Francisco, CA	4/84 – 8/86
City College San Francisco	San Francisco, CA	1/83 – 6/86

Some links:

<https://www.talenthouse.com/sricabla>

<https://vimeo.com/user6570388>

<https://sricablanca.wordpress.com/about/>