

# Falko Bolte

Chef, Guard, Musician

D.O.B. 04/03/1987

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## EXPERIENCE

### **Stay Gold Temescal & San Pablo, Oakland - FOH & BOH all**

November 2018 - January 2019

Texas style B.B.Q. & Delicatessen with bar and sandwiches etc...  
Management duties, training new hires, Stocking, Inventory, Food preparation, Bar backing and Bartender, B.B.Q. master.

### **Yoshi's Oakland, Jack London Square — Chef**

January 2016 - November 2018

American and Japanese cuisine fusion. High volume and fast paced restaurant with seasonal menu. 400-900 reservations and club guests each night maximum. I make the majority of all the sauces, lots of vegetable and meat preparation/ marinating and I also cook for the performers and bands who play each night. Large quantities of preparation, inventory stock, very large menu with many options and also special holiday menus.

### **Sailor Jack's, Benicia — Chef**

January 2015 - December 2015

Classic French and American style mainly focused on seafood. High end restaurant in downtown Benicia with open cold kitchen. Soups, gumbo, pastas, different types of rice and hundreds of oysters sold every day. Worked on fryer, grill/sautee'/expo, and cold kitchen. Large dessert and breakfast menu.

### **Doukkala, Oakland Temescal — Chef**

May 2014 - October 2014

Moroccan cuisine in a small capacity high end restaurant open for dinner only. Extreme attention to detail in plating and food presentation. Unusual spices and herbs, roasts. Duties included opening and closing the line, baking fresh biscuits, making hot sauces, couscous, pastilla, simple syrups, garnish.

## EDUCATION

### **Benicia High School**

Graduated 2015

Received Diploma with 3.4 G.P.A.

## SKILLS

5+ years experience in cold/hot kitchen (grill, sautee', fryer, desserts, some baking) and food safety

Opening, closing duties, inventory, expo, creating menu, ordering stock.

Also familiar with front of house customer service, large parties, catering, banquets, and basic bartending

## Other Work Experience

Prior to beginning my work as a chef I worked as an armed security guard all over the bay area from late 2008 until 2012 while living in Benicia. The next year i moved to Vallejo and worked as a musician and music teacher giving lessons until i moved to Oakland. I also have worked in various deli sandwich/soup style restaurants doing preparation, phone orders, delivery, cashier, stocking, customer service, line cooking, and creating special daily menu items. Also since 2014 I have been on and off doing cleaning jobs (home and business) for Little Sister cleaners based in Hayward.

