

Patrick V. Conway

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5/12-11:00 AM

Objective

To obtain a position with an organization, to utilize my talent as skilled manager, to help with meeting company's goal, and to increase profit, while decreasing cost.

Education

1974- 1976 Armijo High School Fairfield, California

High School Diploma

General education, Regional Occupation Program food service

1987 - 1988 California Culinary School San Francisco, Ca

Culinary of Arts Degree

Feb 2010 - present Denio's Flea Market Roseville, Ca.

Prep Cook/ Inventory controller

- Maintain preparation of product needed for service.
- Control product for sale in Flea market.
- Complete all duties assign by kitchen supervisor.

Nov 2009 - Feb 2010 O'Brien Employment Agency Sac. Ca.

Warehouse Worker/ General Labor

- Assigned to various warehouse to complete job order.
- Assigned for a three month at Lay-z-boy furniture warehouse.

July 2004 - Nov. 2008 American Building Supply Sacramento, Ca

/Atlanta

Production Supervisor/ Machine operator.

- Responsible for overseeing production of company product.
- Implementing procedure and system to better increase productivity.
- Maintain the highest quality product and upheld all company standards.
- Overseer a crew of 9 to 15 associate.
- Consistently maintain low cost and high productivity.
- Forklift, cherry-picker, and pallet jack's certify

May 1999 - July 2003

Advance Awareness Mt. View Ca.

Chef / Sous Chef

- Worked as a relief chef for various catering company, corporate food service accounts, and private contractors.
- Worked in all facet of kitchen: preparing entrees, soups, desserts, and help planned events.
- Advance Awareness was culinary staffing agency that served

QUALITY IS JOB ONE

References

I can furnish references upon request.

Skills:

- Broiling
- Sautéing
- Butchering
- Food and labor cost control

- From 1981 to 1997 worked in various position of the kitchen which includes broiling, sautéing, prepping and serving, for a variety of restaurant in the San Jose area. I have help on catering events for up to 2000 people.
- Implemented Fresh Seafood to menu board.
- Created dishes to add to their menu ex: Cajun pork chop w/ apple-raisin chutney.
- Prepare all meals over an open flame.
- Specialize in Steak, Chicken, Ribs, and Seafood.

Sous Chef/ Chef

Jan 1997 – May 1999 Henry's "World Famous" Hi-Life San Jose, Ca.

- Specialized in customer/ client satisfaction.
- Planned all menus for the various stations.
- Implemented the HACCP procedures and obtain Serv-Safe Certificate.
- Organized and trained all staff members on food preparation and safety.
- Prepare all soups, daily special, and entrees

Chef/ Kitchen Manager

Jan 2000 – Nov 2001 Eures Dining Service San Jose, Ca

- Worked all line position ex: broiling, sauté, and expertise all orders
- Responsible for inventory control and overall sanitation.
- Prep all seafood for service and butcher all steaks.
- Order all products needed for daily preparation.
- Prepare all soups, various sauces and created all daily specials.

Sous Chef

Nov 2001 – Nov 2002 "The Broiler Steakhouse" Sacramento, Ca

corporate food service and catering company.