

# Andrew George Dadour

(499) 302 - 7108 • andrewgdadour@gmail.com • 120 Pinehurst Way, San Francisco CA 94127

Instagram - andrewdadour

## Objective

To join an established team of culinary professionals who foster growth as chefs, individually as well as part of a team. To create healthy, nutritious, unique, and delectable meals for fellow Dropboxers, and inspire positively through dining experiences. To create and manage a self-sustaining and harmonious kitchen, surpassing standards in organization, cleanliness, and culture.

## Professional Experience - Culinary & Otherwise

● **2018 - Present: Rich Table**, 199 Gough St. San Francisco, CA.

*Pantry Line Cook* (2/18-5/18) → *Garde Manger Line Cook / Back Kitchen Expo* (5/18-8/18)  
→

Back Kitchen *Float + Bread* (8/18-1/19) → *Pastry Chef* (1/19-Present)

Authored official Training Guides for Pantry, Garde Manger, and Pastry stations

● **2017 - Present: Private Event Chef**, various locations in San Francisco

● **2013-2017: Google, Inc.** 1600 Amphitheatre Dr, Mountain View, CA.

*Solutions Consultant* - Auction Campaign Launch. I oversaw all ad implementation for Retail Ads in North America, managing vendor teams (80+). I implemented north of \$30M in revenue for Google, as a Solutions Consultant between Account Managers/Executives and Engineers

● **2012-2013: Stanford University School of Medicine**, 291 Campus Drive, Stanford CA.

Various *Clinical Trial Assistant* and *Life Science Research Assistant* projects

● **2012: Juice It Up!** 17915 Sky Park Circle Suite J Irvine, CA

*Research & Development Product Specialist/Food Scientist*

## Education - Culinary & Otherwise

Culinary: self-taught at age eleven, under my father, Chef Michel Dadour (graduate of Cordon Bleu - Pasadena 2001)

Otherwise: University of California, Los Angeles - Bachelor of Science in Biochemistry

## Languages:

Spanish, Arabic, French

