

Karl Michael DeMasi

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EDUCATION:

The Institute of Technology **Citrus Heights, CA** **03/2012 – 10/2014**
Culinary Arts Professional – AOS Degree

The Art Institute **Sacramento, CA** **10/2011 – 2/2012**
Double Major Culinary Arts & Baking Professional

Valley Christian Academy **Roseville, CA** **2011**
Diploma

Kitchen Skills

- Food Handlers Cert.
- Knife Skills
- Grill
- Omelet Station
- Sauces and Stocks
- Recipe Conversion
- Braising, Poaching, Roasting
- Baking
- Mise en Place
- Breakfast Short Order
- Menu Planning
- Recipe Development

General Skills

- Stock - off-loading supply trucks, organizing stock room, rotating stock
- Inventory – counting and placing order based on need
- Route Sales – set up location (machines, inventory, prices)
- Heavy lifting 50 to 200 pounds
- Cash handling

EXPERIENCE:

Broderick Roadhouse **Roseville, CA** **08/2018 - 03/2019**
Line Cook/Lead

Prepare meals to customer specifications and in cooperation with kitchen staff. Create new pizza combinations and sauces. Assist with training new line cooks and prep staff. Assisted with inventory. Referred quality candidates for open kitchen staff positions. Promoted team environment. Ensure cleanliness guidelines and sanitization requirements met.

Top Golf **Roseville, CA** **1/2018 – 08/2018**
Line Cook

Prepare meals to Top Golf standard recipes. Cook meals in cooperation with the rest of the kitchen staff to customer requests. Maintain sufficient levels of food on the line at each station. Food preparation and portioning before and after business rush periods. Maintain clean and sanitary work environment. Promote team cohesiveness. Follow executive and sous chef instructions and expectations.

**The Purple Place
Line Cook**

El Dorado Hills, CA 08/2017 – 02/2018

Create menu items and specialty items. Prepare food to customer requests (e.g. butcher meat, preparing sauces, chopping vegetables, including side orders). Cook menu items in cooperation with other kitchen staff. Set up and stock all stations with necessary supplies. Maintain food safety standards and health sanitation. Able to stand for long periods of time, lift 60 lbs. or more, and work well with others. Direct kitchen staff as needed.

**SSP America
Line Cook**

Sacramento, CA 05/2016 – 06/2017

Prepare menu items to SSP specifications and customer requests. Maintain food metrics, safety and sanitation. Maintain labor and inventory control. Assist with food order preparation. Prepare, stock and maintain sufficient food levels on the line. Submit menu recommendations. Ability to lift 60 lbs or more and stand for long periods of time. Support a team environment, work well with others.