

# **Todd Preston**

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## **Summary**

Versatile, creative food and beverage professional experienced in quick serve, fast casual and fine dining restaurants, catering and large-scale food production for both wholesale and retail. From farm to table or farm to factory, from paleo to classic to molecular, street food to white table cloth I have a solid understanding of what food means today.

## **Experience**

**Chef, Catering Manager- Kitava Kitchen- San Francisco**

**July 2017- March 2018 & March 2019- June 2019**

- Opening Chef- Menu, recipe design for a 100% gluten, soy, dairy and seed oil-free restaurant focusing on Paleo, Whole30, Keto and A.I.P. compliance while remaining delicious and accessible to anybody.
- Managed all aspects of kitchen operations: training, sanitation, ordering, sourcing, costing etc.
- Conceptual work including branding, mission, logos, build out plans etc.
- Oversaw catering operations utilizing 3<sup>rd</sup> party platforms- Caviar, Zesty, Chewse, Zerocater, Grubhub, Forkable and Doordash.
- Maintained a 4.6 to 4.8 star rating on both Yelp and Google.

**R&D Chef, Catering Manager, Consultant- Simmer Soup- San Francisco**

**September 2016- July 2017**

- Instituted catering program.
- Systems development.
- Recipe development.

**R&D Chef, Commissary Manager- San Francisco Soup Company/ Ladle & Leaf**

**November 2004- December 2015**

- Develop seasonal, on-trend soups, salads and sandwiches for quarterly promotions.
- Onsite training in restaurants, creation of training materials for new products and recipes.

- Quality control, adherence to USDA/HACCP and CCOF regulations.
- Managed growth from 6 to 17 quick service restaurants, 1 food truck and 1 fast casual concept Urban Bistro.
- Menu/recipe design and training for re-branding to Ladle & Leaf..
- Creative work- product naming, website copy, photography, synergy with marketing.
- Manage crew of 30+ employees- prep, production, warehouse, distribution, drivers and janitorial.
- Facility management- multiple large capacity steam kettles, food production machines (Stephan MicroCut, 7 Chefs etc.) delivery vehicles, boilers, chill tanks, refrigeration.

**Sales & Marketing/ Production Assistant- Mama Lil's Fine Condiments- Seattle  
August 2002- June 2004**

- Trade show, in-store demos as Mama Lil's representative.
- Helped in acquisition of Panera Bread account and managed adjustment for increased production.
- Introduced and worked with local chefs to integrate Mama Lil's products into menus.
- Oversaw production to adhere to USDA regulations and product quality.

**Commercial Account Manager, Spice Blend/Product Creator- World Spice Merchants-  
Seattle-July 1998- May 2002**

- Instituted Commercial Accounts program resulting in 275% sales increase over 4 years.
- Product research and development. Created over 300 spice/seasoning blends.
- Worked with local chefs to develop custom blends and promote spices as integral to menu copy.
- Website content, photos, product descriptions.

**Education**

- University of New Hampshire, BA English, Fine Arts Minor
- Washington State University, USDA Certified Acidified Foods and Glass Container Closure