

Charles Keller

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Summary

Seeking advancement in my culinary career through an open mind and hunger to learn. I would like to bring my experience to the table, as well as growing professionally and personally. I have a very strong work ethic and a loyal personality.

Experience

Lead Cook, Four Points by Sheraton Downtown Seattle Center

07/2015 - 11/2016

Cook to order cafe style menu for breakfast and dinner. Order product through FSA, US foods, and Charlies produce. Assist management with labor reduction during slow times. Plan soups and specials when needed and communicate with the team and management.

Also cover FOH and bartending shifts when needed.

Lead cook/trainer, Blue Moon Burgers

02/2014 - 11/2015

Cook to order at a fast pace craft burger restaurant. Assist the GM in everyday business such as ordering and putting away product, selection of new burger and side ideas, training new hires, transferring product between different stores and covering shifts.

Cook, Charlies buns n stuff food truck

07/2013 - 02/2014

Work on a fast pace food truck for regular service and special events. Prepare food to order in a timely fashion and prep.

Lead/Sous, Kickin' Boot Whiskey Kitchen

11/2016 - 07/2017

Assist the head chef with ordering, inventory, and scheduling. I work every position on the line as needed. Prep items on the fly in our scratch kitchen, take care of problems when they arise. Smoke meat for our brisket, pulled pork, rib, chicken, and trout for various menu items on our Southern BBQ menu. Developed relations with several vendors.

Sous Chef, JJ Mahoney's Irish Pub

06/2017 - Present

Order product through approved vendors, help create specials and menu items, including beer based recipes for brewer's nights. Sauces, desserts, and rejuvenating current menu items. Open the restaurant when the kitchen manager was off duty. Train and assist new cooks on the line. Various other management duties.
