

# Robert Middaugh

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Mon-Wed  
12pm

## SUMMARY OF QUALIFICATIONS

Passionate chef focused on maintaining dualities present in a kitchen environment-- balancing consistency with creativity, fierce discipline with calm composure, strong leadership with deference to team cooperation. Total 15 years kitchen experience with 5 years in leading role – specifically finer-dining, elevated pub cuisine and brunch service. Eager to secure a position in an establishment where experience, dedication and performance are valued.

## RELATED EXPERIENCE

### **Catshead BBQ**

Sous Chef

February 2019 to August 2019

- Managed 10-person kitchen team at fast casual, from-scratch, BBQ restaurant in SOMA neighborhood
- Ran oven and grill station, while expedited in-house and to-go tickets, for both lunch and dinner rushes averaging in \$1,000 hours (with an average of \$14 per person)
- Split time between prepping – following house recipes and managing mise – and running service
- Facilitated daily and weekly cleaning schedule of commissary kitchen and line – including smokers and appliances

### **Alembic**

Lead Line Cook and Front of House Closing Manager

October 2018 to February 2019

- Prepared elevated comfort food at high-end cocktail lounge with focused plating and finesse
- Executed service alone, or with one other chef, cooking for busy 60-seat dining room
- Overhauled brunch menu to improve pick-up times, ingredient cohesion and quality to high accolades
- Improved team dynamics by dissolving front of house and back of house roles to reinforce holistic burden sharing

### **Counter Offer at Benders Bar**

Line Cook and Counter Server

October 2017 to October 2018

- Lead small team by cooking well-sourced, creative reinterpretations of classic bar food in the Mission
- Most shifts ran both the kitchen and the counter (POS system) to reduce overhead and save labor hours
- Introduced themed nights and dishes that drew loyal following and displayed creative use of humble ingredients

### **Fog Cutters**

Catering Prep Cook

May 2017 to December 2017

- Fine dining catering for weddings and business events that were plated and courséed
- Set up and broke down kitchen for each service in facilities such as farm/barns, churches, and hotel ballrooms
- Company proudly considered the number one catering option in SF for 5 years running

### **Mom's Body Shop**

Shop Manager

November 2015 to March 2017

- Processed paperwork for people looking for piercings and tattoos in Haight-Ashbury
- Handled crowd control in small shop, managing retail requests, people with appointments and walk-ins
- Maintained ordering, organization and inventory all jewelry – including custom and high-end options
- Decorated display window to coordinate with seasons or special events
- Handled shop personnel by booking guest tattoo artists events and hiring counter workers

## EDUCATION

**Horizons High School**  
Wyoming, MI

Graduated with Diploma Spring 2000

References Available Upon Request