

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 coursed
- 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