

DOUGLAS C. VIGIL

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OBJECTIVE

- A challenging career as a Kitchen Supervisor/Chef, Line Cook and/or Prep Cook

PROFESSIONAL EXPERIENCE

- Five years as Salvation Army's head kitchen supervisor and chef
- Highly skilled in kitchen preparation, grilling, sautéing, roasting and charbroiling; pizza
- Experienced, creative, hard-working, people-oriented
- Works well with others and under high volume situations

WORK HISTORY

The Split

Sous Chef – Full Time

San Francisco

May 2017 – June 2019

- Prepare all food for restaurant and outside catering

San Francisco Zoo

Cook – Full Time

San Francisco

Feb. 2017 - May 2017

- Pizza, sandwiches, soups

Salvation Army

Kitchen Supervisor – Full Time

San Francisco

June 2012 - Jan. 2017

- Prepare and serve breakfast, lunch and dinner
- Order all food and dry supplies for entire establishment
- Create, implement and adhere to a budget
- Manage all kitchen workers' schedules
- Purchase, prepare and serve all catered functions, special events and holidays
- Daily salad bar

Pizzelle's Restaurant

Line Cook, Pizza – Full Time

San Francisco

May 2011 - May 2012

- Prepare all food for restaurant
- Daily specials and soups

Pasquale's Italian Restaurant

Head Chef – Full Time

San Francisco

Jan. 1997 - Dec. 2010

- Supervised, coordinated and participated in activities of cooks and other kitchen personnel
- Prepare all sauces, soups, pastas, pizzas, sandwiches, burgers, omelets, salads and appetizers
- Created, designed, and implemented new menu items
- Responsible for all banquets, functions and parties
- Estimated food consumption and requisitioned or purchased product

Noe Valley Restaurant

Line cook, pizza – Full Time

San Francisco

Dec. 1993 to Nov. 1996

REFERENCES: Guy Ussario

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