

Chef Ryan Lee
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WORK EXPERIENCE

Sodexo at the Federal Reserve Bank of San Francisco, CA

August 2015-March 2017

Lead Cook/Deli manager

- Manage AM breakfast/lunch operation
- Manage and independently operate deli station
- Responsible for creating all condiments from scratch and sandwich assembly
- Manage bread orders daily
- Assist and prep for catering events and special parties

Bon Appetit at Google, Mountain View, CA

December 2013-August 2015

Line Cook/Breakfast Cook

- Manage the salad station; create vinaigrettes and dressings from scratch
- Prep all ingredients used for salads including a variety of lettuce, vegetables, and fruits
- Assist with both breakfast and lunch set up
- Provide and serve on a daily basis

AT&T Park: SF Giants/49ers San Francisco, CA

June 2013-December 2013

Concessions Cook

- Responsible for fryer, grill, and stove top stations
- Executed items ordered by guests on the day of event
- Prepared in advance the marinating of meats and vegetables
- Duties also included carving and sandwich making

Oracle Arena: Golden State Warriors/A's/Raiders, Oakland, CA **Jan 2011-December 2013**

Hot Suites Cook

- Responsible for all Suite hot food items ordered, guest preorders, and preparing and delivering in hot boxes upon arrival
- Prepped food items ordered before game days and was responsible for firing those items on the day of event
- Grilled, sautéed, baked, stove topped, fried and steamed orders requested

Claim Jumper, Fremont, CA**April 2009-December 2010****Line Cook**

- Controlled the appetizer, stove top, and sauté stations
- Executed tickets ordered by customers
- Changed the fryer oils, cleaned refrigerators, swept, and mopped

Chipotle Mexican Grill, Alameda, CA and Fremont, CA**January 2008-March 2009****Prep and Grill Cook**

- Chopped boxes of onions and bell peppers
- Prepped and marinated steak and chicken
- Grilled and boiled all meats needed by front house
- Bulk prepped rice and guacamole
- Washed all dishes used by front and back house, swept and mopped.

Crolls Pizza, Alameda, CA**June 2003-December 2007****Cook and Dishwasher**

- Made pizza from scratch
- Prepped vegetable toppings used
- Delivered pies personally
- Managed the register in Manager's absence