

— MARK SMITH —

CHEF

CONTACT

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SUMMARY

Experienced Chef with 15+ years in the culinary world. A high performer who has a proven track record of completing all culinary tasks on time, to the required specification and within budget. Seeking a suitable position with a forward thinking company that offers a pleasant working environment and good career development opportunities

SKILLS

- FOOD SAFETY
- MENU DEVELOPMENT
- COOKING
- FINE DINING
- INVENTORY
- FOOD COST
- PURCHASING
- FOOD STORAGE
- FOOD LABELING AND
TEMPATURE CONTROL

EXPERIENCE

Chargins Bar & Grill (Owner Leasing Kitchen)

2017-2019

Effectively managed and assisted staff in catered events and dining areas in an open kitchen format. Systematically tasted and smelled all prepared dishes and observed color, texture, and garnishes. Kept up on modern food trends and worked completely hands on to ensure quality, consistency and profitability.

Dennys (Richards Blvd & Bercuit Dr.)

2012-2016

Coached line cooks and prep cooks on rotating menu items. Encouraged staff to influence dessert pairing decisions based on taste and menu. Assisted trained front house staff on steps of service and dining room management. Prepared menu items and maintained cleanliness of kitchen. Cutting and weighing ingredients to prepare for the shift. Cooking meals for customers, paying special attention to requests and food allergies. Staying in constant communication with FOH team. Investigating customer complaints and remaking meals, when necessary.

EDUCATION

Luther Burbank

1985 High School Diploma

Certifications

- ✓ SERVSAFE CERTIFIED
- ✓ CERTIFIED EXECUTIVE CHEF
- ✓ CERTIFIED SOUS CHEF

UC College

1997-2001

Developed modern multicultural style menus and multi component dessert menus. Provided courteous and informative customer service. Prepared menu items and maintained cleanliness of kitchen. Cutting and weighing ingredients to prepare for the shift. Cooking meals for customers, paying special attention to requests and food allergies. Staying in constant communication with FOH team. Investigating customer complaints and remaking meals, when necessary.