

Andrew J. Volpi
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Objective: To obtain a position where I will continue to learn and build upon my previous hotel, fine dining restaurant, private chef, and estate caretaking experience.

Education: California Culinary Academy, San Francisco, CA
Associate of Occupational Studies Degree-Culinary Arts
Graduated with honors, March 2003

Experience:

Private Chef San Francisco, CA Nov. 2015-current
Responsible for all aspects of planning and execution of events for a prominent tech couple who frequently entertain.

Stag Dining Group San Francisco, CA August 2013-Current
I am currently working with a team of talented chefs and industry professionals, creating and executing high end events and dining experiences. Responsible for creating and producing customized menus for a wide variety of events, from intimate dinner parties, to large corporate events, both nationally and internationally.

Private Chef Los Altos Hills, July 2012-July 2013
Cooking for multigenerational Russian family, all with different dietary restrictions and preferences.
Frequent global travel with family to different estates as needed.
Preparation of daily meals, menu and event planning for dinner parties

Private Chef/Estate Caretaker San Francisco, CA Oct. 2009-June 2012
Responsible for menu design and preparation of daily meals for a family of five. Planning and execution of large formal cocktail and dinner parties.
Daily shopping, farmers market visits, and pantry stock.
Caretaking of estate, including coordinating with contractors, pool care, landscapers, and overseeing whole house maintenance as needed.

Bouchon, Thomas Keller Group, Yountville, CA Feb. 2009-Oct. 2009

Chef de Partie

Responsible for assisting in menu design, daily specials, meat and fish fabrication, nightly inventory and ordering. Worked all stations in the kitchen, including garde manger, entremetier, poissonier, and saucier.

No. 9 Park Boston, MA Nov. 2006-Jan.2009

Sous Chef

Responsible for menu planning, charcuterie making, set up and prep for nightly service, inventory, ordering, and scheduling.

Aujourd'hui, Four Seasons Hotel Boston, MA March 2004-Nov. 2006

Chef de Partie

Trained in the preparation of basic soups, sauces, grilling and sauté of select vegetables and proteins in a classical French technique. Worked garde manger, entremetier, poissonier, grill, and saucier stations.

Four Seasons Resort Aviara Carlsbad, CA April 2003-March 2004

Cook II

Skilled in the production of canapés, salads, and appetizers, as well as planning and presentation of hot and cold buffets. Worked pasta and grill station in Vivace Restaurant.

Certifications:

National Restaurant Association: Serve Safe Certification

National Restaurant Association: Nutrition Certification

References: Available on request.