

ZACHARIAH REESE

Chef 📍 BAY AREA | 209-628-0082

◦ DETAILS ◦

Bay Area
209-628-0082
attimus209@gmail.com

◦ LINKS ◦

zachariahreesse.com
[instagram.com/chefonthemountain](https://www.instagram.com/chefonthemountain)

◦ SKILLS ◦

Servsafe Managers Certification

Knowledge of Food Chemistry

Culinary Techniques

Excellent Customer Service Skills

Food Safety and Sanitation
Practices

👤 PROFILE

Personable and passionate chef with over 10+ years of growing expertise in a variety of culinary environments. Seeking to continue advancing my culinary career by pushing myself to keep learning new techniques and flavor compositions daily, while still challenging my plating and personal style throughout growth and experience.

📅 EMPLOYMENT HISTORY

Line Cook at Ducey's on the Lake, Bass Lake

2018 – Present

Line & Prep Cook at Crab Cakes Restaurant, Oakhurst

2017 – 2018

Line Cook, Lead Breakfast Cook, Events/Catering Chef at Charles Street
Dinner House, Mariposa

2013 – 2017

Shift Manager, Pizza Tech, & Delivery at Pizza Factory, Mariposa

2010 – 2012

- Managed a staff of 25-30

Breakfast & Lunch Cook at Sugarpine Cafe, Mariposa

2010 – 2014

Line Cook & Kitchen Manager at Red Fox Restaurant, Mariposa

2007 – 2009

Dough Maker at Big Petes Pizzeria, Arcata

2004 – 2004

Line Cook & Pizza Rotation Technician at Arcata Pizza and Deli, Arcata

2003 – 2004

Lead Line Cook at Miners Inn Lounge, Mariposa

2003 – 2007

- Supervised 8+ people
- Prep & Line Cook (Buffet Bar, Daily soups, prep)

Lead Prep & Pantry at Ahwahnee Hotel, Yosemite National Park

2000 – 2002

- Supervised 3 People
- Came up with daily specials, set menus and plating for banquets, ensured bar was set up