

# ZACHARIAH REESE

Chef  BAY AREA | 209-628-0082

## ◦ DETAILS ◦

Bay Area  
209-628-0082  
[attimus209@gmail.com](mailto:attimus209@gmail.com)

## ◦ LINKS ◦

[zachariahreese.com](http://zachariahreese.com)

[instagram.com/chefonthemountain](http://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