

RIC FIGUEIREDO

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SUMMARY OF QUALIFICATIONS

- Self motivated and creative in all aspects of work
- Able to create and manage operating budgets, training manuals and create menus
- Able to effectively communicate with and manage team members
- Competent in Spanish and French
- Committed to cuisine using the best possible ingredients prepared and presented with high standards

MANAGEMENT EXPERIENCE:

Chef/Owner of these establishments:

- Obelisque (Oakland, CA 1998-2002) French cuisine, fine dining, 70 seats
- Orinda Grill (Orinda, CA 1996-2000) Global bistro, 50 seats
- Park Place Seafood Bar and Grill (San Francisco, CA 1983-1986 85 seats

Executive Chef at these establishments:

- Liverpool Lil's (San Francisco, CA 2013)
- The Ramp (San Francisco, CA 2014)

PRINCIPLE:

F+E Design Group, Architects & Planners (Orinda/Oakland 1990-2004) One of two principles, custom residential and midsize commercial projects

STAFF EXPERIENCE: (2005-present)

Production/Event Chef For:

Paula Le Duc Fine Catering, Melons Catering, Carrie Dove, Christopher's Fine Catering
Bon Appetit Management Company, Genentech Campus 2018-present

TEMPORARY WORK ASSIGNMENTS:

Bon Appetit Management Co. (USF, Twitter, Genentech), Chartwells (San Francisco State University, University of California, Berkeley, CMS, Clark Kerr Campus, Foothill Dining Commons), The GAP (San Bruno Campus & Folsom St, SF)

EDUCATION:

Bachelor of Arts, San Francisco State University

Bachelor of Arts/Architecture, California College of Arts and Crafts

