

Bryan Lopez

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EDUCATION

California Culinary Academy, Le Cordon Blue

Culinary Arts Certificate.
San Francisco

**CORE SKILLS OF THE
CERTIFICATE PROGRAM:**
Food Safety and Sanitation,
Culinary Foundations I, II, III-
Baking and Pastry Arts I-Cuisine
Across Cultures Banquets and
Catering

EXPERTISE

- Farm-to-Table Concepts
- Creative Menu Development
- Specialty Cuisine and Presentation
- World Class Guest Relations
- Purchasing and Inventory Control
- Special Event Planning
- Cost Containment and Reduction
- Food and Kitchen Safety
- Staff Leadership and Training

Professional chef with over 8 years of experience in the food industry. Capable of managing all different kitchen stations as well as motivating staff to perform the best ability across every service. Experience in various restaurants and company settings always strive to serve the best food possible while keeping the integrity of the workplace.

EXPERIENCE

Colette's Catering and Events. Fullerton Ca.

11/2018-07/2019

Catering Chef

Provided full service Catering for Events.
Hosted private events such as weddings, cocktail parties.
Ensured food was properly prepared and transported safely to events.
Promptly cleared and cleaned food set up areas upon completion of meal service.

Gukenheimer (PIMCO). Newport Beach CA

10/2016-11/2018

Chef garde manger

Prepared cold foods for health bar, specialty salads, Made to order sandwich station and Grab and Go as required.
Prepared food according to recipes and experience.
Followed safety rules and comply with all ServSafe and HACCP principles.

Storytellers Cafe. Disney Land Resort CA

08/2014-09/2016

Specialty Line Cook/Banquet Cook

Experienced cooking techniques such as braising, baking, roasting, and high level of skillet sauté work. Popper preparation and handling of food. Ensure that food comes out in high quality and in a timely fashion.
Ensured food was properly prepared and transported safely to events.
Choreographed food line set up at locations providing the most effective flow.

Promptly cleared and cleaned food set up areas upon completion of meal service.

Cafe Rosso. SF State University. San Francisco CA.

04/2013-8/2016

Kitchen Assistant Manager

Supervised all kitchen staff and catering events.

Assisted the executive chef with dining services.

Prepared daily hot and cold foods for students and staff.

Contributed with the creation and development of daily menu

Managed the inventory

Square Meals. San Francisco CA.

11/2012-06/2013

Catering Chef/Line cook

Executed large catering orders and in store individual orders.

Developed new items for cafe and catering menu.

Directed catering staff about food production aspects and special events being planned.