

Angelo Burns

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EXPERIENCE

Sante cook 2

Fairmont sonoma mission inn Nov 2019 - Present

Sonoma, CA (US)

Day to day I help expedite the prep in the kitchen, above and beyond my designation and station. Along with working a cook one position as a cook two and actively searching for information to make the kitchen better, I push my fellow employees not just in the back of the house but the front as well. Holding not only my peers and managers to their daily duties and understanding the return they expect from me and the assistance from me without asking, I float between almost every station with some familiarity on all of them to make sure at the end of the day everything gets done to a Fairmont standard

Glen Ellen Inn Oyster Grill and Martini Bar, Glen Ellen — *Garde Manger/Pâtissier/*

April 2013 - 2015

Head of Salads and desserts. Lead Oyster cracker as well as part time fry cook. Weekend prep manager for upcoming service

Sugar Bowl Ski Team, Donner Summit — Ski Instructor

April 2013 - Present

During winter I teach small children between the ages of 4-6 to ski. I helped build confidence in daily life and on the mountain with these little kids. I set the basis in muscle development and confidence, as well as a love for the sport. The main goal of the program is to train kids to an olympic level and I am part of the starting force for this company. I raced for the company myself 8 years prior up until the I was asked to teach, at a highly competitive level.

Tips Tri Tip, Glen Ellen — *Sous Chef/Chef de Partie/Grillardin/Plongeur/ Mechanic*

April 2015 - Present

When the chef is not present I assume and run a crew on the truck. I run the grill and the burners. I am lead line and impromptu mechanic when chef is too busy or not close by. It is a community effort at the end of the night where we all do dishes. I can also cashier. My ability to work with difficult people as well as problem and conflict solution between customers and restaurant without getting emotional or seeming detached is another strong suit.

EDUCATION

SKILLS

Good with difficult people/
problem solving

Excellent knife and sanitation
skills

Experience in working with
small children

Good at multi-tasking

AWARDS

Cum Laude Award

Numerous athletic awards:
Skiing, Baseball, Soccer

LANGUAGES

English, Basic Spanish

Maria Carrillo High School, Santa Rosa — None

August 2013 - April 2016

I have taken all of my required courses and I have a high school diploma. I took advanced culinary as a freshman and a junior, as well as catering. I am taking entrepreneurship for an insight on the world of industry. My grades are fair and I am on track to graduate. My plans for the future are to attend the Culinary Institute of America and immerse myself into the workforce and run my own business.

Montgomery high school, Santa Rosa- Graduated

August 2016-June 2017

I graduated with a diploma and a 3.1 GPA from this school after I transferred my senior year

PROJECTS

Menu Development/ Business Management — Future restaurant ideas

I am working on multiple menu ideas along with business outlines to gain headway with my dream of running my own restaurant. Menu development and teaching myself business finance. I have textbooks from the culinary institute from a former student so I can gain a head start in my schooling.

