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#### Local Experiences

**Almaden Golf and Country Club**, San Jose, February 2016 to June 2016 Taking the helm of the kitchen after a complete remodel of the Club, Executing custom menus for private events, as well as rolling out successful Menus for multiple venues, turning around member satisfaction surveys from 1's and 2's to 9's and 10's

**Sent Sovi**, Saratoga, May 2015 to October 2015 (Closed). Returning for the third time, working with the owners to run the kitchen. This can best be described as a short term or contract position.

**Orchestria Palm Court**, San Jose, California, April 2014 to June 2015 Managing Kitchen Operations, as well as writing seasonal menus, Sourcing Organic, Natural and local products, while developing staff.

**Martin's West**, Redwood City, March 2012 to November 2013. (Michelin recommended) Working all line stations and expediting under Chef/Owner Michael Dotson as well as Butchery, Charcuterie, and Pastry, including scratch preparation of everything from ketchup to ice cream. Farm to Table.

**Stanford Hospital and Clinic**, November 2010 to the March 2012.

Executing Daily Healthy Menus focusing on both special diets for patients and Retail food service, in a diverse high volume Union environment.

**Acrobat Outsourcing**, While seeking the right position I continue working as a Chef and Culinary Professional at Tech, Healthcare, Hotels, and Catering Companies throughout the South Bay.

**Olio**, Campbell, California, January 2009 to October 2010 Worked all stations, Rolled out a creative small plate menu, created Menus seasonally and for all special events for this award winning Mediterranean restaurant. Mentoring staff, as well as sourcing ingredients and determining preparation levels.

**McEnery Convention Center**, San Jose, California, November 2007 to April 2010

For two and a half years, I worked for Team San Jose, a non-profit, which manages the McEnery Convention Center and it's five surrounding cultural facilities. including the San Jose Civic, the Center for Performing Arts, and the California Theater. In a complex union environment, first as a contractor with Centerplate, then directly for Team San Jose, I executed menus for all types of events. In addition to my regular duties, I also had the opportunity to run the purchasing department for 3 months, supervise their Peet's coffee outlet, and acted as a retail manager as needed.

**Sent Sovi**, Saratoga, California, December 2006 to July 2007 (Michelin recommended)

My second stint at this highly regarded fine dining restaurant, where I worked all stations in the kitchen and contributed menu ideas.

**Cafe Marcella**, Los Gatos, California January 2006 to September 2006 (Michelin recommended)

Managed daily kitchen operations for the owners, planned menus, placed orders for back of the house supplies. 3 stars Mercury News.

**Stanford Park Hotel, Menlo Park, California, January 2005 to September 2005**

Part of Chef Raynaud's team for the second time, working in all facets of the kitchen's operations for this busy, Zagat rated, 5 diamond rated Hotel.

**Sent Sovi, Saratoga, California, April 2003 to December 2004**

Part of the opening team that earned a 26 food, 20 decor, 25 service Zagat rating in our first inclusion in the guide.

**Los Gatos Brewing Company, Los Gatos, California, August 2001 to April 2003**

Helped remodel this busy Los Gatos landmark and helping roll out a new menu to a 3 star review.

**Palo Alto Hills Golf And Country Club, Palo Alto, California, March 1999 to July 2001**

Worked all kitchen stations and Banquet/Catering positions for this busy private club. Developing the Banquet department and staff into a separate profit center for the club for the first time.

**Education**

Current Serve Safe Managers Certificate

India & Southeast Asian Conference,  
The Culinary Institute of America at Greystone

Development Dimensions International,  
Irvine, California - Management Training

Cabrillo College, Aptos, California -  
ROP Extension Courses in Hotel Management,  
The Dream Inn, Santa Cruz, California

McDonald's, First in Class,  
Intermediate Operations Course

Valley Jr. College, N. Hollywood, California

Burroughs High School, Burbank, California

Life long experiences beginning with my Grandmother who was a Chef and Restaurant owner