

Valerie Gooden

Objective

To obtain a position in restaurant where I can assist in growing their clientele, expand leadership abilities, and contribute to financial gain of the company.

Professional Highlights

Culinary Staffing: University of Southern California/Loyola Marymount University: Chef

- Coordinated all aspects of the banquet events while assisting the Executive Chef and Sous Chefs in regards to: preparing a catering menu, managing event food coordination, and acting as Line Cook.
- Prepare food for banquet events coordinated by the Chefs and commence other line cook duties simultaneously.

Sous Chef

- Invented a menu for Suga Cane's Caribbean Cuisine, which was featured on a Reality Television Show, "Candy Girls".
- Appointed as Executive Chef of Suga Cane Lounge in Downtown Los Angeles
- Official Cater for Show Magazine Photo Shoot.

Restaurant Manager

- My accounting- process overhaul saved the Suga Cane Restaurant \$30K in its first year.
- My team and I reduced customer cost while supplying quality cuisine.

Product Manager

- Solving supply-chain issues was a specialty of mine.
- Finding alternative supply companies was essential to my jobs.

Sanitation Supervisor

- Reduced customer complaints by training employees on proper HACCP regulations.
- Increased letter standings by keeping strict guidelines on cleanliness and food preparation.
- Increased production and sales based on compliments of the restaurants.

Skills

▪ Accounting	▪ Training restaurant staff/ servers
▪ Budgeting	▪ Food Preparation
▪ Managing Restaurant Employees	▪ Culinary Cooking
▪ HACCP Training	▪ Serving/ Catering
▪ Food Proportion Preparation	

Employment History

Chef

Community Development Institute, Head
Start Nutrition, Long Beach, CA

2009-2011

GM/ Executive Sous
Chef

Suga Cane Restaurant & Lounge,
Los Angeles, CA

2007-2009

Private Chef/Catering
Services

▪ Hammond Entertainment-Bill
Hammond, Sherman Oaks, CA

1999-2007