

Michael Goin  
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### **Experienced Culinary Chef**

I am a culinary graduate with over 20 years of experience in a professional kitchen who is skilled in monitoring kitchen activities and meeting all health code standards along with strong organizational and management skills.

### **Education**

Associate's Degree in Baking and pastry  
The Art Institute of Sacramento - Sacramento, CA  
October 2010 to September 2013

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### **Work Experience**

#### **Production Team Member**

Mendocino Farms- Roseville, CA  
February 2024- April 2024

I assisted the line with completing customer orders, including prepping meat for sandwiches or salad dressing for salads. I completed any necessary cleaning requirements like dishes at the end of the night or properly cleaning and sanitizing the floor.

#### **Cook**

Culinary Staffing of America  
January 2023- Present

I follow and/or adjust formulas for food preparation in large quantities. Plan and carry out the work of a given menu to produce the required food at the right time. Obtain food and supplies in the right quantities with minimal waste. Receive direction from the main chef.

**Mixer**

Grateful Bread - Sacramento, CA

February 2023 to May 2023

I am working before the rest of team arrives to ensure all equipment is clean and in working order. I adjust recipes to ensure the order is made to the customer's satisfaction. I mise en place and mix dough for different types of breads, French dough, sourdough, cookies, sweet rolls including; laminate croissants and pastries.

**Production Lead**

Chalet Desserts, Inc. - Sacramento, CA

October 2021 to January 2023

I am the oven operator. I arrive before my team to set up all equipment and ensure they are sanitized and in proper working condition. I pull ingredients for the day and cross-reference lot codes. Occasionally, I would assist the warehouse with filling orders and loading or unloading the truck with a forklift. As a lead, I train new employees and take over different work stations like mixers when needed. Completed quality control on all finished products from my team.

**Pit Master**

Dickey's BBQ pit - Elk Grove, CA

January 2021 to October 2021

I fabricated all cuts meats and made all the sides from scratch every day. Set up the kitchen and dining area for service.

**Line Cook/Prep Cook/Butcher**

Golden Corral Corporation - North Highlands, CA

January 2017 to June 2020

I completed inventory and properly stored all items allowing customer requests to be completed. I worked the line including fryer and grill prep. Butchering provided the opportunity to continue my knife skills as well as provide my own knife kit. I would fly out to other restaurants to train the workers to ensure they were meeting all food and safety guidelines.

**Sous Chef Culinary**

Nerdey - Sacramento, CA

March 2013 to June 2017

I met Chef Breedlove in culinary school. He was my culinary director and took over for Shep Potter. As his apprentice, I assisted with catering and once I became familiar with his recipes I started working on the food truck assisting with the Tower Bridge Dinner, Sausage Fest, and other food competitions.

**Dishwasher/Prep Cook**

The Virgin Sturgeon- Sacramento, CA

May 2015 to June 2016

I would take liberty of all the seafood to ensure freshness and then prepared the food for service. I prepped salad and salad dressing. I completed all bar back duties. I also completed all necessary satiation.

**Main Kitchen- Kettles**

Thunder Valley Casino Resort- Lincoln, CA

June 2014 to July 2015

I worked with six 100 gallon tilt kettles. I was in charge of making bulk food and keeping a 250 gallon stock pot full at all time.