

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

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 sanitation.

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.