

Anna Fialova

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Executive Profile

Sous Chef with more than 15 years. Work as Executive Chef 5 years.
Professional experience in kitchen, banquet, and a-la-carte operations for domestic and international hotel, resorts, and restaurants.
Culinary innovator known for producing top quality, creative products contributing to revenue growth while simultaneously reducing food and labor cost.
Ability to lead successful multi-outlet, fine dining, and high-volume operations. Staff training/ Leadership/Supervision and Manage.
Creative Menu Development & Research.
Price structuring and Cost Containment.
Team Building.
Sanitation and Quality Control/Knowledge of HACCP programs.
Service & Market Share Expansion.
Inventory/Purchasing scheduling and labor management.
Guest Relations

Skills

- Excellent cooking, knife skills and understanding of produce and ingredients
- The ability to write menus that are both creative and profitable
- Experience various international cuisines
- Attention to detail, well organized, creative, flexible
- Responsible, reliable, self- motivated, works well under pressure
- Ability to coordinate, supervise others, quick learner, solution-minded

Private Raw , Vegan Chef

RAW VEGAN - Private households

10/2013 - 03/2014

San Francisco CA, USA

Prepare and serving elegant organic Raw Vegan food.

Create and present menus, shop for groceries. When no other staff is present, serve and clean up.

Professional Experience

Pantry and Pastry Chef

RESTAURANT LB STEAK

05/2012 - 04/2013

Santana Row, San Jose CA, USA

Prepare and serving elegant high level of standard dishes.

Create and present menus recipe.

Raised the bar in pantry and pastry department.

Private Raw , Vegan Chef

RAW VEGAN - Private households

10/2011 - 02/2012

San Francisco CA, USA

Prepare and serving elegant organic Raw Vegan food.

Create and present menus, shop for groceries. When no other staff is present, serve and clean up.

Kitchen, Restaurant Manager

01/2011 - 09/2011

RESTAURANT OZZIES BUFFET& GRILL

Ruskin FL, USA

Line chef about month, then promotion to Kitchen, Restaurant Manager.

Making sure each area of the establishment is working together and communicating properly. Making sure the restaurant adheres to a budget.

Interviewing and hiring talented kitchen staff. Ensures the cleanliness of the kitchen by maintaining to specified standards, passing Health Department audits with a 90% or better, and training staff on proper sanitation guidelines. Ensuring that healthy and safety regulations are met at all times. Greeting guests and ensuring they are happy throughout their meal. Dealing with complaints. Helping out manually in the kitchen during busy times.

Assisting the waiting staff during busy times. Manages assigned staff, including scheduling, performance feedback, discipline. Conducts daily line checks, food reviews and recipes of the day. Ensures that clear feedback is provided to the entire kitchen team.

Hospitality Coordinator

11/2010 - 04/2011

RESTAURANT BOB EVANS

San City Center FL, USA

Guest welcoming, seating, cashier, duties. Make inventory. Answered telephone calls. Made and served drinks, ready-made foods, to guests. Best-selling person to Bob Evans Guest. Expedience – English language.

Executive Chef and Manager restaurant

01/2008 - 08/2010

MARANATHA VEGETARIAN RESTAURANT

Prague Czech republic, Europe

Manage restaurant and kitchen.

Manage hourly kitchen and restaurant employees through scheduling, payroll, training, coaching, evaluating, hiring and supervise/coordinate all related culinary activities. Ordering beverage and food, cost, quality and consistency, Inventory. Participate in marketing events for restaurant.

Ensure proper equipment operation/maintenance. Ensure proper safety and sanitation in kitchen. Sanitation and Quality Control/Knowledge of HACCP programs. Supervise the preparation and cooking of various food items. Develop and implement creative menu items within the restaurant concept. Developed variety recipe of menu items catering to customer with food allergies and diet restrictions such as gluten-free and vegan items. Plan, coordinate & implement special events and holiday functions. Oversee special catering events and may also offer culinary instruction and/or demonstrates culinary techniques. Plan and price menus. Cook selected items, no more than 20% of the time. Accepted payment from customers, and made change as necessary. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Checked the quantity and quality of received products. Trained kitchen staff on proper use of equipment, food handling, and portion sizing. Cook and prepare vegan and vegetarian meal.

Pastry, Breakfast Chef

02/2006 - 06/2007

CAFE MARQUESA 4- DIMON RESTAURANT

Key West FL, USA

Served in various capacities at Cafeé Marquesa, 4- diamond Restaurant.

Line cook and Pastry chef in the evening, and a Breakfast chef in the morning breakfast service. Functioned an highly organized and server for corporate group meetings.

Catering Chef

09/2005 - 01/2006

GREAT EVENTS

Key West FL, USA

Prepare and cook all meals of parties, wedding, holiday meals, luncheons, special functions, and other social events. Serve prepare food at events and parties.

Pastry, Pantry Chef

06/2005 - 09/2005

HOTEL HILTON

Key West FL, USA

Worked in Food & Beverage department as Breakfast & Brunch Chef.

Cook and served meals to customers. On the line in the kitchen as a pastry, pantry chef. Prepared sushi.

Sauté and fish Chef

12/2004 - 05/2005

SHULAS ON THE BEACH

Key West FL, USA

Fine dining restaurant. Master the all line station. Prepared and cook dishes.

Appetizers, soups, salads, steaks, main course, sides, desserts.

Helped with preparation, for banquet, catering events.

Sous-Chef

12/2003 - 12/2004

HOTEL SHERATON SUITES

Key West FL, USA

Assistant of the Executive Chef. Supervised and coordinated activities of cooks and workers engaged in food preparation. Schedule restaurant wait staff. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Prepare and created new menus for employed in the hotel, Sunday brunch, parties, banquet, holiday meals, luncheons, special functions, and other social events.

Prepared American cuisine seafood, steaks and fresh pasta sandwiches, salads at a hotel restaurant.

Chef de parties

04/2003 - 12/2003

RESTAURANT CROISSANTS DE FRANCE

Key west FL, USA

Prepares and cook foods French cuisine.

Eggs Benedict, Poached Eggs and Hollandaise Sauce Omelet's Crapes Brioche, French Toast, traditional French Onion Soup, Quiches Sandwiches. Prepare and cook food for Banquet, Catering Weddings, Birthdays, Corporate Luncheons. Purchase and manage inventory.

Assist in ordering food.

Sauté Chef

01/2003 - 06/2003

RESTAURACE T.G. FRAIDAYS

Key West FL, USA

Work at the sauté, grill and salad station.

Cook pasta, chicken, pork ribs, steak, seafood, soup, salad and many more. Weighed, measured, and mixed ingredients according to recipes using various kitchen utensils and equipment. Ensured food was stored and cooked properly at correct temperature and in a timely fashion, using safety precautions. Purchase and manage inventory. Assist in ordering food.

Night Chef

12/1999 - 12/2002

RESTAURACE DENNYS

Key West FL, USA

Prepares and cook foods all position of the stations, and food from restaurant's menu as Breakfast, lunch, dinner.

Prepare and cook food for banquet. Communicated with other kitchen team members to ensure food was prepared on time and correctly. Weighed, measured, and mixed ingredients according to recipes using various kitchen utensils and equipment. Ensured food was stored and cooked properly at correct temperature and in a timely fashion, using safety precautions. Purchase and manage inventory. Assist in ordering food. Trained and teacher new workers and managers. Packaged take-out foods and served food to customers.

Head Grill Chef

05/1998 - 12/1999

RESTAURACE INTER SPAR

Brno Czech Republic, Europe

Supervised and coordinated activities of cooks and workers engaged in food preparation. Checked the quantity and quality of received products.

Shopped, ordered food, kitchen supplies and equipment. Butchering Meat Cuts venison. Baked, roasted, broiled, grill, steamed, sauté meats, fish, vegetables, pizza, and other foods. Cooked food properly and in a timely fashion, using safety precautions. Seasoned and cooked food according to recipes or personal judgment and experience. Responsible for all kitchen operation such as banquet evens buffet lines.

Sous-Chef

07/1997 - 06/1998

HOTEL SLOVAN

Brno Czech Republic, Europe

Assistant of the Executive Chef. Menu creation, management of kitchen staff, ordering and purchasing of inventory. Trains, supervises, schedules and assists in evaluating staff. Responsibility for activities of cooks and other personnel involved in preparing, cooking and presenting food in accordance with quality standards, productivity standards, cost controls, and forecast needs. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Preparation Czech and European cuisine. Baked, roasted, broiled, marinated and steamed meats, (Goose, duck, rabbit, pork, beef and wild fish).

Preparation sauce, gravy, dumplings, soup, vegetables, salad, pastry.

Head Chef

06/1996 - 07/1997

RESTAURANT ZAKOUT!

Brno Czech republic, Europe

Supervised and coordinated activities of cooks and workers engaged in food preparation, cooking, garnishing, and presentation, kitchen clean-up and proper shut down. Ensured food was stored and cooked at correct temperature. Checked the quantity and quality of received products. Managing controls food cost issues and offer solutions. Schedule restaurant wait staff. Trained new students. Created and developed monthly rotation menu and daily cooked-to-order specials. Preparation Czech and European cuisine in buffet restaurant. Baked, roasted, broiled, steamed meats, fish, vegetables. Cook sauce, gravy, side dish, omelet, soup, salad, sandwich, and dessert.

Head Chef

06/1995 - 06/1996

RESTAURANT HALINA

Nove Mesto na Morave Czech Republic, Europe

Menu creation, management of kitchen staff, ordering and purchasing of inventory and plating design. Trains, supervises, schedules and assists in evaluating staff. Responsibility for activities of cooks and other personnel involved in preparing, cooking and presenting food in accordance with quality standards, productivity standards, cost controls, and forecast needs. Ensured food was stored and cooked at correct temperature. Trained new employees. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Preparation Czech cuisine. Butchering Meat Cuts. Baked, roasted, broiled, marinated and steamed meats, (Goose, duck, venison, rabbit, pork, beef and wild fish).

Preparation sauce, gravy, dumplings, soup, vegetables, salad, pastry.

Sous-Chef

05/1992 - 05/1995

SKI HOTEL

Nove Mesto na Morave Czech Republic, Europe

Fine dining restaurant. Supervised and coordinated activities of cooks and workers engaged in food preparation. Schedule restaurant wait staff.

Trained new students. Created new menus for parties, banquet, holiday meals, luncheons, special functions, and other social events. Preparation Czech and European cuisine. Baked, roasted, broiled, steamed, marinated, venison and other meats, fish, vegetables. Cook main courses, sauce, gravy, side dish, dumplings, pasta, omelet, soup, salad, sandwich, and dessert at a hotel restaurant.

Education

2011

Living Light Culinary Arts institute – Graduate: Certified Raw Culinary Arts Associate chef And Instructor Training

Fort Bragg, CA USA

2011

Living Light Culinary Arts institute – Graduate: Certified Advanced Raw Culinary Arts Instructor Training

Fort Bragg, CA USA

Technical /Vocational/ School, Cooperative Establishment 1989 -1992 – Graduate: Certified Cook - Waitress, All Dish Making /meal cooking/

Zdar nad Sazavou, Czech Republic Europe

Certifications and Licenses

Microsoft windows

Microsoft excel

Web authoring - html

ESL, basic, level 1

Certified Cook-Waitress, All Dish Making /meal cooking/

Certified Raw Culinary Arts Associate Chef And Instructor Training

Certified Advanced Raw Culinary Arts Instructor Training

Certificate - Food Handler Course California

Languages

Czech - Fluent

Russian - Conversant

English - Conversant

COMPUTER SKILLS

Hardware: Notebook, Desktop, Tablet PC

Software: MS Outlook, Excel, Internet Explorer, Microsoft Word,

Operating Systems: Windows 95/98/2000 Professional, Windows Vista , 7
Mac

Security: Virus Scan, McAfee

Hobbies and interests

I enjoy prepare raw living foods. Love cooking and creating new recipes for parties. Hobbies include traveling, scrapbooks, reading. Exercise yoga, walking and working out, hiking, running, and in season gardening. Love to visit Farmers Market on the weekend.