

Charles Simms III

Sacramento, CA 95835
P: 916-224-6386 • E: chefcservices@gmail.com
www.linkedin.com/in/chefcservices

Summary

Professional Chef with 20+ years of extensive experience. Capable of managing large dining services, catering, personal and private chef needs as well as restaurant consulting. Committed to continuing to exceed expectations with superior food creations.

Experience

Lead Line Cook

CalPERS Café (Compass Group) – Sacramento, Ca June 2014 – April 2019

- Prepared food consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Attained high food quality standards and verified food portion sizes.
- Instructed new chefs in proper food preparation, food storage and use of kitchen equipment.
- Assisted with café openings throughout the Bay Area.

Owner

Chef C Services

February 2005 – present

- Plan and cook custom meals for clients with personal chef needs.
- Ensure that food is prepared and presented to the highest quality and standards.
- Schedule, organized, plan and set up various catering events while working closely with clients to ensure a successful outcome of event.
- Restaurant and business consulting.
- Executive Chef for Great Occasions Wedding Chapel for 3 consecutive wedding seasons
- Executive Chef for Ryde Hotel for 2 consecutive wedding seasons
- Personal Chef, menu planner for individual and business clients.

Executive Chef

Jazzmen's Art of Pasta – Old Sacramento, Ca

February 1993 – November 2004

- Assisted in the start-up of 500+seat restaurant, featuring an outdoor courtyard, main dining room, banquet room.
- Worked in high volume environment with restaurant menu and multiple banquet menus being offered simultaneously.
- Created innovative operational procedures to maximize consistency and productivity.
- Trained new staff, to organize and serve special orders for banquets, weddings and special functions for up to 300 guests.
- Streamlined workflows, supervised, and trained all staff (sous chef, pastry chef, line cooks, prep cooks and dishwashers etc.
- Prepared and developed the menu.
- Implemented and supported marketing promotions.
- Managed and controlled inventory and cost for the entire restaurant.

Merry Hill Pre-School

Waterwheel Drive – Sacramento, Ca

September 1994 - July 1996

- Prepared menus for nutrition program, according to the Health and Human Services guidelines.
- Created and prepared original recipes for Pre-K children with maximum nutritional value and flavor.
- Maintained safety of kitchen and the classroom environment

Highlights

- Personal Chef
- Restaurant management
- Knife skills
- Catering
- Leadership
- ServSafe Certified
- Fine dining
- Banquet operations
- Recipe development

References for Charles Simms

Armenta Marshall
Client Reference
(209) 304 - 8093

Bobby Bell
Client Reference
(916) 730 - 0422

Jacqueline Endera
Program Coordinator – Roberts Family Development Center
(916) 705 - 0006

Manuel Gomez
Resident District Manager – Compass Group
(916) 224 - 2314