

**GENARO SMART**  
**2175 Kittredge St. Apt. 208**  
**Berkeley, CA 94704**  
**Cell: (808) 315-1847**  
**Genarosmart2017@gmail.com**

## **Objective**

To bring my over 20 years of experience in high-volume restaurants as a reliable, professional, and self-motivated Lead Line Cook /Chef, who is willing to learn and bring a positive attitude towards working as a team.

## **Experience**

**December 23, 2016 – May 15, 2017      Zeta Tau Alpha Fraternity, INC-UPSILON (2401 Piedmont Ave Berkeley, CA)**  
**(Laid Off)**

### **Head Chef**

- Prepared Lunch and Dinner five days a week and brunch on Fridays one day a week
- Created weekly menu for the school year, and specialized menus for vegan/gluten free students
- Ordered Main entrée once a week and produce twice a week
- Managed all kitchen staff
- Catered for special school events such as Thanksgiving, Christmas, etc.
- Maintained a clean kitchen and performed deep cleanings every Friday
- Provided a good working environment and excellent attendance

**August 25, 2014 – Dec 2016      Bon Appetit Mgmt Co. / LinkedIn (222 Second St. San Francisco, CA)**

### **Lead Chef II (Catering Chef) Supervisor**

- Setup cooking station
- In charge of 2 team members
- Cooking different types of cuisines (Chinese, Indian, Hawaiian, Mexican, etc)
- Also cooked for Yahoo, Uber, and Persidio Comapany
- Making fresh sustainable food from scratch
- Specialized in cooking vegetarian entrees
- Grill station and Salad Bar
- Working pizza station: making pizza dough from scratch, stretching pizza dough to order, balling pizza and putting it away
- Cleaning and breaking down stations
- Prepping for next day
- Working where ever else is needed
- Being a team player and leading by example
- Good work attitude

**December 24, 2013 - 2014      Gather      (2200 Oxford St, Berkeley, CA 94704)**

### **Line Cook III Fine dining**

- Pizza Station: , High-volume set up station, prepping, cooking food to order pizzas, dough, building and baking pizzas, sauce, hand tossed dough
- Salad Station: prep, Brunch Sauté station, catering experience
- Brunch: prep, set up station cooking all brunch to order

**October 15, 2013 – December 23, 2013**

**Eureka**

**(2068 Center St, Berkeley, CA 94704)**

**Assistant Kitchen Manager / Sous Chef**

- Open Kitchen: 1) Turn on all kitchen powers (fryers, flat top, ovens, hoods, etc), 2) Check previous nights close, inventory, refrigeration temps, and prep levels, 3) Make prep list for day and check schedule of all employees working for the day Leadership
- KM Prep: 1) Warm up BBQ, 2) Make Butterscotch Pudding and Chocolate Souffles
- Quality check all produce, bread and dry goods that are delivered
- Throughout the day go through walk in making sure everything is being labeled, store front is organized
- Making sure all employees are taking their breaks on time to avoid penalties
- Daily Orders: Produce, SYSCO, Seafood, Bread
- Paperwork: Price changes, Employee forms, Invoice Tracking, Labor tracking,

**April 1, 2013-September 30, 2013**

**Build Pizzeria Roma (2286 Shattuck Ave Berkeley, CA 94704)**

**Line Cook**

- Cook to order Pizza Builder
- High volume wood fired oven
- Fine dining
- Head Expo
- Getting orders ready
- All stations: salad station, pizza station, sauce foundation, dough station
- Security for special events

**1/23/13-May 17, 2013**  
**CA 94720)**

**Lawrence Hall of Science The View Café – UC Berkeley (1 Centennial Drive Berkeley,**  
**University of California Berkeley-Cal Dining**

**Lead Line Cook (job is seasonal position)**

- Cook to order
- Healthy Food Vegetables, Salads
- Burgers, fryer, grilling Pastas, multiple stations
- Salads, catering experience
- Catering -High-volume
- Prep/Set up stations High volume

**July 7, 2012 – Dec 16, 2012**

**Skates on the Bay (100 Seawall Dr. Berkeley, CA 94704)**

**Line cook fine dining**

- Sauté Different types of
- Pastas, seafood dishes, specials
- Banquets, catering, parties
- High volume in Fine Dining
- fryer, grill, prep, teamwork
- Working catering experience

**June 2011-June 10, 2012**

**Bobby G's Pizzeria (2072 University Ave. Berkeley, CA 94704)**

**Line cook / Pizza Maker**

Making all types of Pizza (hand toss dough) (High-volume, cooking)

Experience making dough Sauté, Preparing salads, pasta dishes, deserts, and specials

**May 2011-Oct 2011**

**B Restaurant (720 Howard St. San Francisco CA 94103)**

**(Laid off)**

**www.bsanfrancisco.com**

**Lead Line Cook** Fine Dining, organic and sustainable foods

- breakfast and lunch, catering experience
- Brunch, lunch, dinner shifts specials
- Catered for Private Parties, catering experience, fine dining
- Saute, fryer, grill, prep
- Inventory, fast-paced kitchen
- Supervising staff, teamwork

**November '10 – Feb. 26, 2011**

**Annie's Island Fresh Burgers**

**Captain Cook, HI**

**(Moved to Berkeley, CA)**

**808-324-6000**

**Lead Line Cook**

- Grilling
- Sauté
- Frying grill, prep, High-volume, cooking

**December '08 – Sept. 1, 2009**

**Kona Inn**

**Big Island, HI**

**(Laid off due to the recession)**

**808-329-4455**

**Line cook**

- Grilling
- Frying
- Getting Orders Ready
- Sauté, Created Recipes
- All stations, fast-paced kitchen

**Feb '08-August 30, 2008**

**Fujimamas**

**Big Island, HI**

**(Closed down August. 30, 2008)**

**(Call Rusty 808-561-3336 for reference)**

**Sushi Chef**

- High-volume sushi production experience running a kitchen
- Asian Fusion Cuisine, Japanese cuisine line cook/sushi chef
- Stir Fry, experienced Sushi to order

**June '07 - Sept '07**

**Rio's Seafood & Bar Restaurant**

**Big Island, HI**

**(Closed down)**

**808-329-7535**

**Lead Line Cook/ Supervisor**

- Sauté, Italian cuisine, pastas high-volume cooking
- Created specials for the weekend menu
- Working the grill station

**Oct '06 – April '07**

**Dukes Restaurant**

**Honolulu HI**

**(Moved )**

**808-922-2268**

**Line cook**

- breakfast and lunch Leadership
- Frying, getting orders ready high-volume cooking
- Worked the grill station,
- Sauté, specials

**Jan '06 – Oct '06**  
**(Closed Down)**

**Jackie's Kitchen Bar & Grill**  
**808-943-2426**

**Honolulu, HI**

**Head Line cook / Supervisor**

- Gained experience as a Sous chef
- Made and distributed orders, teamwork Leadership skills
- Sauté, Grill, wok cooking and Pantry stations experienced Sushi Chef
- Fine dining Asian Fusion cuisine, Japanese cuisine

**Sept '04 - Dec '05**

**Shell Vacations Club Hawaii**

**Keauhou & Honolulu, HI**

**Sales Agent**

- Sold timeshare packages
- Transported customers between resorts
- Set up sales room: prepared refreshments, coffee, meals
- Van Driver/ Room Host/ Attendant/Sales

**April '02 Aug '04**

**Aloha Angel Cafe**

**Keauhou HI**

**Head Line Cook Supervisor**

- Experience as a sous chef: breakfast and lunch, organic and sustainable foods
- Opened and set up restaurant, experience running a kitchen
- Prep cook, made specials, created menus catering experience
- Prepared meals for breakfast and lunch

**April '01-April '02**  
**(Temporary)**

**Basils**

**Kailua-Kona, HI**

**Line Cook**

- Made pasta from scratch
- Made pizzas, sauce, hand tossed dough
- Sauté dough, building and baking pizzas, ordering
- Catering Experience, Italian cuisine

**Education**

1995 Graduate Nordhoff High School Ojai, CA

**Interests**

Learning new types of cooking and anything that deals with the culinary world

## References

Elisabeth	Manager	(214) 621-6609
Ray	Manager	(321) 578-2289
Amelia	Manager (Bon Appetit)	(415) 610-2862
Calvin	(Co-worker Bon Appetit)	(404) 226-9951
Grace	Lawrence Hall of Science Manger	(510) 289-6510