

Chris Frisz

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Focus Statement:

Skilled culinary professional with broad experience seeking a position in a kitchen with opportunity for growth and a focus on farm-fresh, locally-sourced ingredients.

Education:

California Culinary Academy, Le Cordon Bleu Program, San Francisco, CA
•Certificate in Culinary Arts, Graduated September, 2011

Certifications:

ServSafe Certified, 2/24/2011 - 2/24/2016

Experience:

Line Cook, *Marriott Hotel*, Pleasanton, CA, May 2014-Present

- Prepare all food items for service in a hygienic and timely manner for pantry and hot line.
- Maintain a clean work station and re-stock all items as needed through service.
- Perform extra responsibilities and special requests as instructed by chef.
- Follow recipes and presentation specifications as set by restaurant management.
- Prepare daily rotating menu for Concierge.
- Prepare buffet-style and plated dishes for diverse banquet menus.

Sous Chef, *Berkeley Tennis Club Cafe*, Berkeley, CA, December 2012-May 2014

- Trained and supervised line cook staff.
- Planned and organized food preparation and presentation.
- Prepared and organized banquet and restaurant meals.
- Catered for private parties and corporate events for up to 400 patrons.
- Assisted in development of recipes for restaurant, banquets, and catering.
- Assisted and supported the Executive Chef in routine and additional tasks.
- Ensured that customers were served well and effectively.
- Rotated products to avoid spoilage.

Line Cook, *Nordstrom's Café*, Walnut Creek, CA, March 2012-November 2012

- Worked hot line, cold line, panini station and pizza station.
- Maintained a clean, hygienic work station in accordance with health and safety standards.
- Followed restaurant recipes and presentation specifications.
- Trained new employees on cold line and panini station.
- Restocked and prepared station for service.
- Experience in expediting.

R&D Chef Intern, *Dave's Gourmet*, San Francisco, CA, Aug. 2011-March 2012

- Researched and developed new formulas for food items to be produced on an industrial scale (30,000+ units)
- Developed and tested new recipes for existing products in gourmet product line.
- Interfaced with suppliers to obtain ingredients for research.
- Researched new flavor profiles for development of products.
- Assisted in social media projects with recipe postings and visual media.
- Performed all daily kitchen tasks including cleaning, food prep, office menu planning, holiday events, etc.
- Participated in SF Fancy Food Show after party, (planned and prepared banquet food to showcase the sauce line, served 200+ industry patrons.

References Available Upon Request