

# Chris Frisz

Friszone@gmail.com  
2421 Grant Street, Apt A  
Berkeley, CA 94703  
510.827.0051

## 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*