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IMPERIAL

Marc A. Rish

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8KS

NO LINE WORK

Experience

Garden of Eating Catering

2001 – Present

Organize and manage kitchen staff of ten people. Order and receive all supplies needed for the kitchen. Execute the orders going out for that day. Created menus and assembled food for the Zone Diet.

House of An – Crustacean

2009 – 2009

On call catering chef for production and preparation of food for all stations of service, banquets and off site special events.

Chef Express Catering Company

1997 - 2001

Prepared lunch and dinner for the events scheduled for that day. Delivered the food and supplies needed for events, along with table set up to the client's specifications.

Gadsby's Restaurant

1996 - 1997

Worked the line at lunch, all stations. Organized and managed the kitchen at lunch by setting up the line and cooking. Along with ordering and receiving of product inventory, and supervised the dishwashing staff.

Il Pastaio Restaurant

1995 - 1996

Pantry set up and organization. General preparation of the salads, appetizers, etc. Also preformed line cooking as needed.

Park Plaza Liquor & Deli

1992 - 1994

Inventory control and tracking. Sandwich preparation, along with interaction and communication with the customers.

Education

Los Angeles Culinary Institute

1994 - 1996

Major: Beginning cookery and knife skills

Minor: Sanitation, purchasing, management, baking, nutrition and supervision courses

Activities: Helped produce product for more than 15 chef tables

Participated in food competitions

Received certificates for sanitation, nutrition, supervision, management and purchasing

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Pasadena City College **1991 - 1992**
Major: Paramedic and fire science
Minor: General education
Activities: Volunteered at the local hospital and fire station

Landmark West Prep School **1985 - 1991**
General education

Certificates

Successful completion of Los Angeles Culinary Institute 1996
Baking and Pastry 1995
Administrative Management and Positive leadership 1994

Professional Awards

Ray Marshal Award 1996
Westin Food and Beverage Award 1996

Professional Organizations

Chef De Cuisine

Skills and Interests

Private catering, lunches and multi course dinners
Bilingual study in Spain for three months at the Universidad De Salamanca 1993
Basic life saving skills acquired during attendance at Emergency Medical Technician School 1991
Bilingual study in Spain living with a family 1990
Four month educational United States Tour 1989

Personal References Available Upon Request