ROBERT SMITH

Junior Sous Chef

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More than nine years of professional cooking and kitchen experience. Energetic and organized culinarian with foresight and drive. Seeking a culinary position that will utilize the culinary experience.

EXPERIENCE

Junior Sous Chef
Ruby Hill Golf Club - NOVEMBER 2014 – MARCH 2017

- Made mase production for the clubs Sunday Brunch Buffet.
- Ensured that all upcoming events are prepped out and ready to finish, plated properly.
- Motivate all team members to be productive, utilizing their time in getting ahead in daily prep or forward events.
- Assisted the Sous Chef in daily tasks eliminating items off of the daily production list, and doing monthly inventory.
- Get involved in the daily prep of the line, making sure everything is fresh and up to date, restocking, and refreshing.
- Helped work the line when necessary.
- Made Soups, specials, and other line dishes keep it fun and creative.

Junior Sous Chef
Delta Corporation - 2013 – 2014

- Oversaw staff productivity, making sure Banquet Event Orders were put out on time with quality product; Assisted Executive Banquet Chef in managing .
- Oversaw the day-to-day operations of 6 casual food outlets, commissary, and room service; managed staff in regards to quality and consistency checks .
- The Modern Pantry is a modern fusion restaurant in central London, with a shop (Pantry) of prepared foods.
- Worked at all stations (starters, mains, and shop).
- Included all prep and service for each station, as well as contributing to menu ideas.
- Promoted to Junior Sous Chef after 1 month with the company Control a budget of $3,000 every 4 days Prepared, plated, and presented a 7 course .
- Responsible for lunch and dinner preparation and confection.

EDUCATION

- AOS in Culinary - 2009(California Culinary Academy- Le Corde Bleu - San

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Francisco Bay Area, CA)

SKILLS

Grade Marge, Oven, Saute, Grill Stations, Bonus In The Pastry Department.