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| Brandon E. Baker  1088 Ashlin Drive, Woodstock, GA, 30188  404-263-8807  Miskillbaker@gmail.com | | | |
| OBJECTIVE | | | |
|  | A management/staff position in a established company | | |
| SKILLS PROFILE | | | |
|  | * Ability to operate all basic kitchen equipment. * Knowledge of and experience with; staff scheduling, ordering, inventory, and cost reduction. * ServSafe Certified * Good organizational skills. * Experience catering, event planning and large scale event execution * Familiarity with P&L spreadsheets * Excellent cooking and plate presentation skills. * Deep knowledge of food, and food history. * Knowledge of HACCP procedures. * Highly motivated, and innovative self-starter, with exceptional character, and work ethic. | | |
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|  | **Sous Chef** Sept 2013-Jan 2015   * *Milton’s Cuisine and Cocktails,* 780 Mayfield Road, Milton, GA, 30004 | Tele: 770-817-0161 * Supervisor- Derek Dollar (Chef) * Prepare and execute a from-scratch menu, including daily specials. * Trained, scheduled and managed a kitchen staff of 7 * Placed orders within prescribed weekly budget * Communicated daily with executive chef/general manager over any issues. * Maintained all equipment, set up cleaning schedule, implemented HACCP procedures. * Established par counts for all finished foods. * Wrote daily preparation sheets to coincide with established par counts * Hiring/firing * Awarded 4 Stars from the Atlanta Journal Constitution * Routinely perform off site catering orders * Regularly manage large scale (100+people) special events   **Chef**  *Kozmo Gastropub,* 11890 Douglas Road, Johns Creek, GA, 30005  Supervisor- Oswald Morgan (Owner)   * Wrote, and implemented a from-scratch menu, including daily specials. * Wrote majority of recipes * Trained, scheduled and managed a kitchen staff of 5 * Placed orders within prescribed weekly budget * Communicated daily with owner/operator over any issues. * Maintained all equipment, set up cleaning schedule, implemented HACCP procedures. * Established par counts for all finished foods. * Wrote daily preparation sheets to coincide with established par counts * Hiring/firing * Awarded 2 Stars from the Atlanta Journal Constitution   **Prep Cook** Aug 2011- 2013  *P.F. Changs,* 7925 North Point Pkwy Alpharetta, GA 30022 |Tele: 770-992-3070   * *Butchery, and Vegetable Prep* |  | |
| **Chef** Jan 2011-Nov 2011  *Erwoods’ Kitchen and Keg,* 12635 Crabapple RD, Milton, GA, 30004 | Tele: 770-753-9555  Supervisor- Rob Forrest (Owner)   * Wrote, and implemented a from-scratch weekly menu, including daily specials. * Wrote majority of recipes, and performed cost analysis of recipes, maintaining an total average recipe cost of 30% * Trained, scheduled and managed a kitchen staff of 9 * Placed orders within prescribed weekly budget * Communicated daily with owner/operators/investors over any issues. * Communicated with vendors and suppliers to set up/maintain accounts * Maintained all equipment, set up cleaning schedule, implemented HACCP procedures. * Performed weekly inventory, and food cost analysis * Established par counts for all finished foods. * Wrote daily preparation sheets to coincide with established par counts * Hiring/firing * Personally baked breads daily. | | |
| **Line Cook** | 2009-2013 *(off and on)* | |
| *The Cheesecake Factory,* 2075 North Point Circle, Alpharetta, GA, 30022 | Tele: 770-751-7051  Supervisor- Jeff Ross (Executive Chef)   * Performed line preparation for 28 different salad recipes. * Certified Direct Trainer * Performed line preparation for 50 different pasta/sauté dishes * Routinely executed 500+ dishes in a 6 hour lunch/dinner rush, while maintaining a ten minute ticket time average. * Awarded Certificate of Excellence for Recipe Adherence. * Awarded Employee of Month for plate presentation. * Implemented a portion control program for all 100+ salad station ingredient. | | |
| **Kitchen Manager** | 2007-2009 | |
| *Locos’ Grill and Pub*, 11770 Haynes Bridge Rd Alpharetta, GA, 30009 | Tele: 770-751-9898  Supervisor: Eddie Bostwick (Owner)   * Trained and managed a staff of 6. * Ordered bread, and produce. * Maintained kitchen cleanliness, by setting up cleaning schedule and by implementing HACCP procedures. * Established, and maintained a 9.7% average labor cost kitchen * Maintained an average food cost of 27% * **Garde Manger** 2010-2011 * *Milton’s Cuisine and Cocktails,* 780 Mayfield Road, Milton, GA, 30004 | Tele: 770-817-0161 * Supervisor- Boyd Rose (Chef) * Performed line preparation for 15 recipe station. * Implemented dessert station mise en place, as well as portion control. | | |
| EDUCATION | | | |
|  | **Diploma** | | 2007 |
| *Independence High School,* Alpharetta, GA | | |