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| Brandon E. Baker1088 Ashlin Drive, Woodstock, GA, 30188404-263-8807Miskillbaker@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, 30005Supervisor- 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*
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| **Chef** Jan 2011-Nov 2011*Erwoods’ Kitchen and Keg,* 12635 Crabapple RD, Milton, GA, 30004 | Tele: 770-753-9555Supervisor- 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.
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| **Line Cook** | 2009-2013 *(off and on)* |
| *The Cheesecake Factory,* 2075 North Point Circle, Alpharetta, GA, 30022 | Tele: 770-751-7051Supervisor- 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.
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| **Kitchen Manager** | 2007-2009 |
| *Locos’ Grill and Pub*, 11770 Haynes Bridge Rd Alpharetta, GA, 30009 | Tele: 770-751-9898Supervisor: 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.
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| EDUCATION |
|  | **Diploma** | 2007 |
| *Independence High School,* Alpharetta, GA |