

Fernando Gaeta

Summary

Sous Chef with 12 years of experience seeking an opportunity as an Executive Chef in a full service kitchen where my hard work ethic and organizational skills can provide the highest quality and satisfaction.

Experience

Stanford Healthcare

October 2014 to Present

Executive Sous Chef, Palo Alto, CA

- Ensure client satisfaction.
- Uphold HACCP standards.
- Oversee food production.
- Manage menu planning.
- Serve as a technical expert and train chefs.
- Uphold company mission and values.
- Contribute in operating a profitable operation.
- Labor engagement/safety sub-committee.

VI, Luxury Retirement Community

December 2005 to October 2014

Sous Chef, Palo Alto, CA

- Pass State & Med-Care survey for the Skilled Nursing Facility.
- Manage kitchen in the absence of the Executive Chef.
- Ensuring client satisfaction with quality food and excellent meal service.
- Maintain H.A.C.C.P. standards.
- Production lists & management in a kitchen for two dining venues, bistro, care center facility and banquets.
- Oversee daily recipe preparation, food storage, cooking, portion control and presentation.
- Menu planning through research and selected ingredients based on seasonal availability and quality.
- Scheduling/managing labor.
- Conduct interviewing, hiring and training to ensure highest possible standards are met.
- Supervise & train 2 lead cooks and 35 kitchen staff.
- Discipline employees and writing annual performance reviews of kitchen staff.
- Food/beverage meetings, food committee meetings & pre-shift meetings.
- Product requisitioning and ordering.
- Expedite dinner service.
- Monitor equipment maintenance and sanitation of kitchen facilities.
- Collaborate with Executive Chef on inventory control, employee concerns, and operations.
- Ice carvings for special events.

Crowne Plaza Hotel

February 2003 to December 2005

Sous Chef, Palo Alto, CA

- Promoted to Sous Chef in 2004.
- Maintained H.A.C.C.P standards.
- Supervised 21 employees.
- Managed kitchen operation in absence of the Executive Chef.
- Assisted in managing service to 194 rooms, banquets for 1,000 people and prepared for holiday buffets for up to 1,600 guests.
- Exceeded annual revenue of 3 million in banquet functions for 2005.
- Coordinated & revised banquet orders with all levels of F/B management team.
- Ordered produce, dairy, and grocery.
- Created daily lunch and dinner specials.

Education

Culinary Institute of America, Hyde Park, NY

2013

Healthy cooking techniques

University of North Dakota, On-line

2009

Dietary management

Culinary Institute of America, St. Helena, CA

2007

Menu trends, ideas & flavors

California School of Culinary Arts, Pasadena, CA

2002

French techniques & International Cuisine

Certificates

Association of Nutrition & Foodservice Professionals, C.D.M., C.F.P.P., expires 8/31/2015

Serv Safe, expires 11/17/2019

Skills

Bilingual (English/Spanish), organized, high volume production, trained ice carver, general administration, focused & disciplined.