

## Craig's Extraordinary Catering (Craig's on the Table, Inc.)

*Executive Chef*

(www.craigsevent.com)

Mar. 2007 to Feb. 2008

Worked directly under owner, Craig Oremus, learning from his many years of high-level event production/Managed all aspects of kitchen planning, production, & execution of private events ranging from intimate upscale dinners to weddings & corporate galas/Organized & coordinated multiple events at once/Handled staffing, hiring, & team management/Maintained food & labor cost targets/Helped setup & implement new catering software/Created spreadsheets & organizational tools

## Various Event Caterers & Private Clients

*Freelance Chef*

(LA & Orange County)

Jan. 2006 to Mar. 2007

Worked with event caterers assisting with large events & overseeing kitchen production/Cooked for private residential parties/Taught in-home cooking classes

## Celebrity A La Carte

*Executive Chef*

(www.celebrityinternational.com)

Jan. 2004 to Dec. 2005

Created menus/Organized back-of-the-house event details & logistics/Oversaw all aspects of event production & execution in the kitchen/Responsible for food & labor costing, menu development, & ordering/Notable events: "Days of Our Lives 40<sup>th</sup> Anniversary" (1,000 guests at the Palladium) & "Michael Madsen Book Launch" (8 courses for 150 guests at The Highlands). Both events were featured on the TV Food Network series, *Behind the Bash*.

## A Taste to Savor

*Chef/Owner*

(Boutique LA Catering Company)

Oct. 2003 to Nov. 2005

Designed & operated a 2,500 sq. ft. commercial kitchen/Executed high-level events in private homes for gatherings of 10-200 guests/Worked with clients to design custom tasting menus, incorporating organics & whole foods as much as possible/Worked extensively with private clients preparing weekly meals/Oversaw all aspects of operations/Managed all customer relations including marketing, sales, & event coordination/Handled all staffing & event logistics/Supervised fulltime staff of 11 & event staff up to 100/Developed & maintained company website & online advertising

## Kellogg West Conference Center

*Sous Chef*

(At Cal Poly Pomona)

Feb. 2002 to Aug. 2003

Acted as private chef to the president of the university & his distinguished guests - accommodating numerous dietary restrictions & special needs/Executed banquets & catered events up to 1200 guests - often several consecutively/Supervised fulltime production staff of 10-15/Administrative duties included: scheduling, inventory, weekly menus, & event worksheets

## Pacific Peninsula

*Chef de Cuisine*

(70 seat Baja-Pacific tapas restaurant in Redondo)

Dec. 1999 to Jan. 2001

Startup concept/Worked with GM to design training materials/Created menu/Supervised staff of 8-10/Handled hiring & scheduling/Expedited nightly dinner service

## Other Kitchen Experience

*Various Positions*

Border Grill, The Wild Artichoke, Café Tu Tu Tango, The Clubhouse, Southern California Cuisine, & others...

---

## Education

The California School of Culinary Arts, Pasadena

Jan. 2001 to Mar. 2002

AOS degree in the Le Cordon Bleu Program - culinary & pastries

---

---

### Skills & Experience

- ✓ Extensive experience working in private residences preparing meals & executing events
- ✓ Strong interpersonal skills – a love for working with people
- ✓ Seasoned & proven as an effective manager
- ✓ 12 years of professional kitchen experience, helping to open 8 foodservice businesses
- ✓ Passionate about food – particularly local, sustainable, & organic cooking
- ✓ Computer literate: Mac & PC, Microsoft Office, basic Adobe Photoshop and GoLive
- ✓ Confident, respectful, & always punctual

---

### References

#### Personal

Chris Sumpter 714.315.6134

Renee Banchierre 714.307.6061

Reverend Michael Harvey 714.962.3333

#### Professional

Daryl Schwartz 949.910.9493

Owned The In Home Food Company (meal delivery)

*Former client*

Craig Oremus 949.515.8336

Owner, Craig's on the Table Catering

*Former employer*

Andy Abelman 909.869.4876

Director of Operations, Kellogg West @ Cal Poly Pomona

*Former employer*

---

3500 S. Greenville St. #G6 Santa Ana, CA 92704 | 626.926.4226 | ryan20@mac.com