

**Charles de Herrera**  
**(720) 837-6280**

**(303) 591-2271**

-----  
-----  
**Objective**\_\_\_To become a member of a professional Kitchen staff to utilize my skills and creativity...

**Education**\_\_\_Chefs de Cuisine Association Apprenticeship Program  
Los Angeles, California

**Production:** I have learned and applied food production techniques, Emphasis in upscale dining, catering and banquets... This includes special menu preparation, table design and ice carving. I have also learned to make soups from scratch, create new menu items from French, Italian, Southwestern and Nouvelle disciplines

**Supervision** I have supervised and trained cooks in a variety of kitchen environments which include Country Clubs, major hotels and exclusive restaurants... This varied background has allowed me to apply this knowledge to production techniques as required for the occasion and locale..

**Cost control** As head Sous chef or Executive chef I have been required to maintain accurate inventory records of food products and supplies including calculation of usage and timely purchasing.. Occasionally I have been required to search for specialty and hard to find food products..

### **Work Experience**

**Executive Chef** 2010-2013 **Tavern of St.Clair** 4852 Cogswell  
Pell city, Alabama (205) 863-2410  
Owner: Douglas Pope

**Garde Mager Chef** 2008 **San Diego Convention Ctr.** San  
Diego, Calif. 1101 Harbor Drive

