J. Alex Sellick

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| 280 Caldecott Lane  Unit 121  Oakland, CA 94618 | | 925 285 2870 J.AlexSellick@gmail.com |
| **OBJECTIVE**: To assist the Executive Chef in creating dishes that are of the utmost quality, while providing our diners with a meal that will not only please the palate, but all of their senses. To lead the line cooks efficiently, as well as create and foster a positive kitchen workplace.  **EXPERIENCE**:  **Dixie** San Francisco, CA  May 2012-Current  Restaurant seats: 360  **Sous Chef**  Lead the line cooks in their preparation and execution of service  Prepares sauces  Prepares roasted and braised meats and their gravies and broils meats and other items to order  Butchery, and Charcuterie  **Murray Circle**, **Cavallo Point**-**the Lodge at the Golden Gate** Sausalito, CA  March 2010-May 2012  Dining room seats: 135  1 Michelin Star 2010, AAA Four Diamond Restaurant  **Sous Chef** September 2011-May 2012  **Head Chef De Partie** March 2010-September 2011  Lead the line cooks in their preparation and execution of service  Prepares sauces  Prepares roasted and braised meats and their gravies and broils meats and other items to order  Butchery, and Charcuterie  **Anchor & Hope** San Francisco, CA  December 2008-March 2010  Dining room seats: 116  Lunch Service: averaged approximately 150 covers in 2 ½ hours  Location: Financial District  **Lead Line Cook/Poissonier**  Arrived at 6:45AM to receive vendors  Assisted Chef and owners at off-site catering events  Ran off-site catering events  Implemented charcuterie program, including charcuterie recipe development for new DSM group restaurant in Portland, Oregon  **Orson** San Francisco, CA  February 2008-October 2008  Dining room seats: 150  Private Dining Room: Seated - 60 people/Standing - 80 people  Semi-private Mezzanines: Seated - 12-30 people/Standing - 20-50 people  Second Floor: Seated – 100 people/Standing – 130 people  Entire Restaurant Buyout: Seated - 150 people/Standing – 300 people  **Entremetier/Vegetable Cook**  Catered events/Private Parties/Fashion Shows/Charities/ TV  Molecular Gastronomy  **EDUCATION:**  **London LE CORDON BLEU** London, UK  Jan 2007- Aug 2007  Le Cordon Bleu, Grand Diplome (dual degree culinary and pastry)  Level 2 Award in Food Safety in Catering AC100/5898/9  ServSafe Food Handler Card June 2011 | | | |
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