

Shad Newton

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Relevant Work Experience

January 2017- Present

Private Chef

Royal Family

Beverly Hills ca, and abroad

Daily meal planning for 12-15 people, as well as coursed meals for Principle. Duties include buying, stocking food, budgeting costs, and handling all last minute details.

August 2015- January 2017

Trois Mec

716 Highland Avenue

Hollywood ca,

90038

Executive Sous Chef

Work Nightly service, responsible for ordering and preparing all warm vegetable items on the menu. Aid in weekly menu development and changes.

May 2014- May 2015

James Republic

Marriott International Corp.

500 East 1st Long Beach ca, 90802

Executive Sous Chef

Responsible for planning and directing food preparation in a kitchen. This will involve a large degree of supervising kitchen staff, as well as keeping an eye out for problems that arise in the kitchen and seizing control of a situation at a moment's notice. Effectively discipline under performing staff members, as well as provide incentives for staff members to go above and beyond the expectations of their particular chef roles.

July 2013-May 2014

Radius Restaurant

1123 Folsom Street, San Francisco, ca, 94112

Chef De Cuisine

Responsible for overseeing all aspects of dinner service. Creating new menu items directly working with local farmers. Trained all new staff. Consulted on new concept for the space.

February 2012-April 2013

Foreign Cinema

2534 Mission St, San Francisco ca 94112

Sous Chef

Responsibilities included creating menus, dishes and serving amounts plus supervising the preparation, flavoring and cooking processes. Ordering food supplies and equipment, making schedules, setting prices, organizing records and tracking cost percentages.

January 2011 - December 2011

Michael Mina

252 California Street, San Francisco, CA, 94102

Chef De Partie

Responsible for all culinary dishes that are prepared on station, required knowledgeable of all culinary functions in general. Was required to be very organized and comfortable working in a high-pressure environment. Also gave orders within my section, as well as reliably carrying out orders handed down by the sous chef and Executive Chef.

April 2009 - December 2010

Dry Creek Kitchen

Charlie Palmer Restaurant Group

317 Healdsburg Avenue, Healdsburg, CA, 95448

Junior Sous Chef

Worked through the ranks in the kitchen gaining hands on experience in all sections thus able to cover any section due to absence or holidays within the brigade. This allowed the opportunity to progress into the management side of the kitchen and was given basic admin tasks for example daily orders from suppliers and health and safety logs.