J. Alex Sellick

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| 280 Caldecott Lane Unit 121Oakland, 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, CAMay 2012-Current Restaurant seats: 360**Sous Chef**Lead the line cooks in their preparation and execution of servicePrepares saucesPrepares roasted and braised meats and their gravies and broils meats and other items to orderButchery, and Charcuterie**Murray Circle**, **Cavallo Point**-**the Lodge at the Golden Gate** Sausalito, CAMarch 2010-May 2012 Dining room seats: 1351 Michelin Star 2010, AAA Four Diamond Restaurant**Sous Chef** September 2011-May 2012**Head Chef De Partie** March 2010-September 2011Lead the line cooks in their preparation and execution of servicePrepares saucesPrepares roasted and braised meats and their gravies and broils meats and other items to orderButchery, and Charcuterie**Anchor & Hope** San Francisco, CADecember 2008-March 2010 Dining room seats: 116 Lunch Service: averaged approximately 150 covers in 2 ½ hoursLocation: Financial District **Lead Line Cook/Poissonier**Arrived at 6:45AM to receive vendors Assisted Chef and owners at off-site catering eventsRan off-site catering events Implemented charcuterie program, including charcuterie recipe development for new DSM group restaurant in Portland, Oregon**Orson** San Francisco, CAFebruary 2008-October 2008 Dining room seats: 150Private Dining Room: Seated - 60 people/Standing - 80 peopleSemi-private Mezzanines: Seated - 12-30 people/Standing - 20-50 peopleSecond 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, UKJan 2007- Aug 2007 Le Cordon Bleu, Grand Diplome (dual degree culinary and pastry)Level 2 Award in Food Safety in Catering AC100/5898/9ServSafe Food Handler Card June 2011 |
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