**MICHAEL BORDEAUX**

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Objective

Banquet Chef, Chef De Cuisine, Sous Chef

Education

Culinary Institute of America, Hyde Park NY – Associate Occupational Studies, August 1995

Food Manager Certification

Conference for Food Protection, February 2005

Qualifications

 Over 10 years of professional cooking and management experience.

 Extensive experience in large scale restaurants and banquet operations.

 Comprehensive training in all phases of culinary preparation, including menu planning,

 Portion control and costing, and recipe development.

 Dedication to professionalism and quality, while keeping an eye on cost.

 Possess a demonstrated ability in preparing a wide variety of culinary dishes and cuisines.

 Proficient in computers, including menu creation using Menu Pro, Excel, Word and Works.

Experience

Sauté and broiler cook, Charcoal Pit Restaurant, Lake Placid, NY 1984-1995

Promoted to Working Chef De Cuisine before attending the C.I.A.

Garde Manager, Sauté and broiler experience, Terrace Restaurant, Phoenician Resort, 1995-1997

Chef De Partie, Saucier Banquets, Phoenician Resort, Scottsdale, AZ 1997-1998

Sous Chef, Sheraton Torrey Pines Resort, La Jolla, CA 1998-1999

Banquet Chef, La Costa Resort and Spa, 1999- 2001

Banquet and Buffet Chef, Pala Casino, Pala, CA 2001-2002

Sous Chef, St. Regis Monarch Beach Resort, Dana Point, CA 2002-2004

Chef De Cuisine, Brother’s Bistro, Fallbrook, CA 2004-2005

Chef-Manager, In Flight Services, Oceanside, CA 2005-2006

Chef-Supervisor, Cardiff Seaside Market, Cardiff CA 2007-2008

Chef-Deli-Manager, Boney’s Marketplace, Oceanside CA 2008-2009