

Christopher Lopez

Personal Chef Bukowski Family

Davis, CA 95618

chefclopez66@gmail.com

(916)430-0285

Work Experience

Personal Chef

Bukowski Family - Davis, CA

September 2018 to Present

I shop and prepare lunches and dinners for a family of 5. My client is an 11 year cancer survivor. I create clean eating recipes consisting of low to no oils. High cruciferous diet, moderate lean proteins, low carbohydrates.

Personal Chef

PsychNP - Sacramento, CA

January 2017 to September 2018

I am responsible for menu planning, preparation and service of all three meal periods for clients who are detoxing from drugs and alcohol. I meet with each client to discuss dietary needs and issues. My duties also include ordering of product, quality assurance, safety and sanitation practices. I also teach an informal class on healthy eating habits and their relationship to sobriety.

Film Production Catering Chef

Gala Catering - Tujunga, CA

January 2015 to December 2016

As film production chef my responsibilities engulfed organizing a culinary crew, 3 catering trucks to go on location and prepare meals for cast and crew. Setting up and breaking down of outdoor kitchens and dining areas. Shopping for food.

Executive Chef

Ceviche Tapas Bar & Restaurant - Orlando, FL

April 2012 to December 2014

As Executive Chef of Ceviche I am responsible for the overall operations of the kitchen as well as the management of all associates, I am responsible for maintaining an 18% labor cost in addition to keeping food cost at 32%, further responsibilities include daily and ongoing training of safety and sanitation for all associates, recipe understanding, food costing, daily skills and technique training, and development of staff members.

Chef de Tournant/Roundsman

Citrus Restaurant - Orlando, FL

March 2011 to April 2012

As Roundsman my responsibilities required multi-tasking capabilities being able to fill any position within a short notice. Being able to work a variety of stations from pantry to grill, sauté to Expo. I

prepared nightly features, as well took care of ordering of seafood and produce. Responsible for maintaining high sanitation standards.

Executive Chef

Urban Flats Flatbread & Wine Co - Orlando, FL
May 2009 to March 2011

As executive chef of Urban Flats I was responsible for all kitchen operations, to include all purchasing and receiving as well as scheduling, sanitation and feature development.

Executive Chef

The Greenery Restaurant - El Paso, TX
June 2007 to May 2009

My daily functions include daily preparation and supervision of all food prepared, menu planning for all catered events on and off-site. I also change all featured items seasonally ensuring the use of quality seasonal product to maintain cost efficiency as well as food integrity keeping within the high standards set.

Executive Chef

Camino Real Hotel - El Paso, TX
January 2005 to June 2007

As executive chef of Camino Real Hotel I was responsible for a 25 man culinary team and a 20 person stewarding department. My day to day operational duties included staffing and scheduling, menu planning for Azulejos, our Mexican Regional restaurant, The Dome an upscale restaurant with a global theme, and menu planning for a six million a year catering department. Other responsibilities included staff training, counseling, and evaluations.

Roundsman / Sous Chef

Fat's Restaurant Inc - Sacramento, CA
April 2002 to January 2005

As Roundsman my responsibilities required multi-tasking capabilities being able to fill any position within a short notice. Being able to work a variety of stations from pantry to grill, sauté or wok stations, pizza stations, expediting, prep and meat cutting. I worked banquets from 40 to 1000. Traditional Chinese Weddings and Kosher Banquets.

Sous Chef

Sheraton Grand Hotel - Sacramento, CA
March 2001 to March 2002

As Restaurant Chef of Morgan's Bistro my responsibilities included staff scheduling of a 15 member crew. Maintaining and surpassing labor and food cost set by Starwood Hotels. Development of seasonal menus, daily features and special event menus. Accountability of all products as well as assurance of following all HAACP guidelines.

Food Service Director/Executive Chef

Eurest Dining Services - Nashville, TN
May 1997 to March 2001

As FSD/ Executive Chef, I was responsible for the entire food service operations provided to Dell Computers in Nashville, Tennessee. I was responsible for the scheduling of food service staff, food servers, cashiers, and stewards. Held monthly associate training. Conducted weekly physical

inventories ensuring food cost percentages were consistently met. Other responsibilities included the development of a unit level business plan and the introduction of four new markets concepts per year.

Sous Chef

The Merchants - Nashville, TN
March 1994 to May 1997

As Sous Chef I was responsible for a five member dinner crew assuring operational readiness of all stations, freshness and quality of all product, responsible for creating nightly dinner feature that include meat, pasta, fish and dessert or appetizer specials. Ensured all safety and sanitation guidelines were met. Placed orders with purveyors. Conducted end of month inventories with executive chef.

Education

Train the Trainer Culinary Managers Course

Culinary Institute of America - Hyde Park, NY
June 2000 to November 2000

Diploma of Culinary Arts in Culinary Arts

LederWolf Culinary Academy - Sacramento, CA
1990 to 1992

Certifications and Licenses

ServSafe