

Michael DeRubis

Sous Chef & Line Cook - The Patterson club Fairfield ct

Milford, CT

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2038147290

To join a restaurant environment with the opportunity for advancement that will utilize my true passions, and talent for cooking, to contribute to the overall success of the dining organization.

#readytowork

Willing to relocate to: Orange, CA

Authorized to work in the US for any employer

Work Experience

AM Sous Chef

The Patterson Club - Fairfield, CT

May 2017 to Present

responsible for all am receiving and organizing the walk in coolers and freezers. Daily lunch and dinner specials. Ordering and counting all inventory. Cooking and managing all stations on hot and cold food stations. Inputting invoices into chef tech program.

Sous Chef & Line Cook

Augustyn's Blue Goose - Stratford, CT

April 2007 to May 2017

- Ordering all ingredients
- Conducting inventory control
- Cooking all line stations, including sauté, grill, fry, and broiler
- Butchering all meats
- Prepping and garnishing all hot and cold food
- Expediting service stations

Line Cook

Southport Brewing Co - Milford, CT

March 2005 to April 2007

- Established "Head Grill Cook" status
- Cooked on all line stations, including sauté, grill, fry, and broiler
- Hand-made pizza entrees
- Prepped and garnished all hot and cold foods

Cook / Trainer

Ruby Tuesdays Inc - Shelton, CT

January 2003 to March 2005

- Cooked on both grill and pantry stations
- Created kitchen staff weekly schedule

- Trained new kitchen employees
- Traveled to future franchise locations to train recruits before opening

Education

High school or equivalent

St. Joseph's High School - Trumbull, CT

June 1996

Skills

- Chef
- Culinary Experience
- Banquet Experience
- Catering
- Kitchen Management Experience
- Dietary department experience
- Food Preparation
- Food Safety
- Food Production

Certifications and Licenses

ServSafe

February 2018 to February 2023

Food and food handling safety and sanitation

Additional Information

Skills

Writing menus and daily specials

Creating unique dishes

Managing Food and Labor costs

Training New Employees

Works Very Well with others