Jeff Block

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I’m a classically trained, experienced professional chef with a detailed understanding of local products and diverse international cuisines. I have received 3 Stars from the SF Chronical, a 26 rating in Zagat and a 16 Gault Millau. I bring a proven track record of kitchen leadership skills, creative thinking and ability to work directly with customer or thru management to exceed expectations. An organized, dedicated, self-motivated worker seeking to use my skills to help support a team in a positive, quality focused environment.

SKILLS

Cooking

* Meat and fish butchering and portioning
* Charcuterie, smoking, drying and curing
* Stock and sauce production
* Pastry and bread production
* Exceptional knife skills
* Experienced on all line stations
* Banquet ,restaurant and prepackage meal service/production

Knowledge

* International cuisine and technics, especially regional Asian, New World, South Asian, Mexican and European
* Local ingredients and their seasons
* Locally foraged ingredients
* Current cooking trends
* Some Spanish (enough to get into trouble)
* Servsafe manger certified

Administrative

* Recipe and menu development
* Purchasing and maintenance of kitchen equipment
* Hiring, training, supporting and mentoring of staff
* Purchasing, maintaining and rotation of food stuffs and supplies
* Creating staff, production and sanitation schedules
* Assisting office with payroll and customer contact
* Consulting and assisting on/with new Restaurants

Experience

Executive Chef

231 Ellsworth

San Mateo, CA

Chef de Cuisine

Ann Walker Catering

San Rafael, CA

Assisting/Sous Chef

Ross Valley Brewing Fairfax, CA

Sous Chef

67 Waterloo

Warrenton, VA