

Michael A. Young

- Objective** To obtain a position as a Sous Chef with a dynamic fine dining restaurant.
- Experience** **AQUA/ NEXT CENTURY RESTAURANTS - San Francisco, California**
- 1998 - 2001** **Aqua Restaurant, San Francisco, California**
Purchasing
Supervised and performed daily review of product ordering process for kitchen equipment and food supplies. Implemented complete online process for ordering, receiving, invoice processing, and accounts payable. Responsible for maintaining food and labor costs at budgeted percentage. Oversaw daily preparation and supervised quality control of food products before each service.
- Pisces Restaurant, Burlingame, California**
Sous Chef
Established procedures for ordering, receiving, production, and inventory to reduce food cost to budgeted level. Produced all sauces, soups, and stocks for lunch and dinner services. Actively prepared mise en place for, and worked all stations on the line, including expediter. Developed menus, recipes and ensured quality control of all food produced. Responsible for accounts payable, kitchen schedules, and training of hourly and management personnel.
- Aqua Restaurant, San Francisco, California**
Cook
Started as garde manger commis and rapidly trained as tournant cook to work every position on the line for both night and day shifts in a four star, \$10 million per year restaurant.
- 1997 - 1998** **NEPTUNE'S PALACE, PIER 39 - San Francisco, California**
Wine Buyer / Senior Assistant Manager
Created and maintained wine list and beverage inventory for \$16 million per year restaurant in the third largest tourist destination in the country. Oversaw scheduling, management training, P & L analysis, inventory, and POS operations.
- 1993 - 1997** **TGI FRIDAY'S CORPORATION**
Bar/Waitstaff Manager - San Bruno, California
Implemented systems that reduced beverage cost from 28.9% to 26.3%. Evaluated overall operations and revamped several systems including staffing, purchasing, and controls resulting in improved sales of 3.8% and profitability of 7.8% in a store averaging \$3.1 million per year.
- Kitchen Manager - Kansas City, Missouri**
Reduced food cost from 30.0% to 28.1% in a \$4.2 million in sales per year store. Coordinated multiple tasks such as purchasing, receiving, and storing food products while maintaining standards of operation in daily kitchen activities. Analyzed critical control points and created systems to improve food storage and production that resulted in a store record high public health inspection and corporate review.
- Bar Manager - Albuquerque, New Mexico**
Supervised hiring and training of 100 new employees and set in place purchasing procedures for the opening of a new unit that set several records for its' prototype including highest overall sales, beverage to food sales mix, and profitability. Responsible for weekly, monthly, and quarterly profit and loss statements, actual vs. estimate analysis, sales trends analysis, biweekly payroll, purchasing and invoice processing.
- 1990 - 1993** **BOBBY MCGEE'S CONGLOMERATION - Tuscon, Arizona**
Manager
Reduced beverage cost to company expectations through retraining, shrinkage reduction, heightened controls, and revamped purchasing.
- Education** **Associate of Occupational Studies, California Culinary Academy, April 1999**
Presidents List for academic achievement