

Michael A. Young

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San Mateo, CA 94401
(650)520-5480

March 22, 2001

Laurie Williams
King's Seafood Company
100 West Broadway, Suite 550
Long Beach, CA 90802

Dear Ms. Williams,

In response to your ad in the San Diego Union-Tribune, please consider my résumé in your search for a Sous Chef at the Royale Brasserie & Bar.

Following a life long passion for cooking, I enrolled in the California Culinary Academy in 1996. To enhance my education, I began working at Aqua Restaurant as a commis in the Garde Manger. I quickly worked my way through all stations under the tutelage of James Beard Award Winning Chef, Michael Mina.

Shortly after graduating from the Culinary Academy, Chef Mina had taken notice to my managerial experience and proven work ethic. This led to my promotion to Sous Chef for Aqua's newest sister restaurant, Pisces. The challenges that I successfully undertook included improving food quality and lowering an exceedingly high food cost.

Several months later, I was recalled to Aqua with a new challenge - the implementation of an Internet based system which fully integrated food purchasing from online ordering to invoice reconciliation. While receiving and inspecting all of the goods for the restaurant, I also supervised the morning crew, worked the line through lunch and dinner while checking the mise-en-place produced by both crews.

My restaurant career began in the front of the house. I gained experience in a high volume atmosphere with an emphasis in cost control and marketing as well as in the establishment and administration of control systems. I proved to be a professional manager skilled in the front and back of the house with a drive for maximizing the guest and employee experience. My passion for serving great food with a hands on attitude has led to a superior experience for my guests, employees, and peers.

I am contacting you as my wife and I wish to relocate to the San Diego area. Attached you will find my resume which will further highlight my experience and qualifications. As a Sous Chef with your company I would bring a focus on quality and satisfaction that would benefit all involved. If you are interested in pursuing further contact, please call me at (650)520-5480. Thank you for your consideration.

Sincerely,

Michael A. Young