

# Anthony B. Soriano

Mobile: (510) 452-7279 • Home: (510) 532-5069  
soriano\_anthony@yahoo.com • anthonysculptures.com

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## Objective

- ♦ To secure a challenging and professional career in the food service and culinary industry.

## Qualification Highlights

- ♦ Dedicated cook and pastry chef with over twelve years combined experience.
- ♦ Noted for creative flair in generating and presenting ideas, and is able to inspire others to work at their highest levels.
- ♦ Has a contagious passion for culinary arts.
- ♦ Experienced in kitchen management, menu preparation, inventory, and personnel management.
- ♦ Able to work in a fast-paced environment.
- ♦ Trained in all phases of food handling and sanitation procedures.
- ♦ Excellent presentation and customer service skills.

## Experience

- ♦ Executive Chef
  - Monarch Place
  - 4500 Gilbert Street, Oakland, CA 94611
  - November 2008 – Present
  - Oversaw food service operations: training, administering operations of dining halls, banquet facility and catering, restaurant productions, organization of inventory costs and controls, menu planning, analysis and costing, and record keeping.
  - Assisted with daily food preparation.
  - Specialized in ice sculpture, fruit and vegetable carvings, and extraordinary showpieces.
- ♦ Dietary Supervisor Cook
  - Lakeside Park
  - 468 Perkins Street, Oakland, CA
  - August 2004 – October 2008
  - Responsible for all dietary needs.

- ♦ Supervisor
  - Claremont Resort & Spa Hotel
  - 41 Tunnel Road, Berkeley, CA 94705
  - March 2004 – October 2008
  - Responsible for all finishing works.
  - Organized and sanitized the entire food preparation area.
  - Responsible for banquets and catering.
- ♦ Pastry Chef
  - Flamingo Hilton
  - Las Vegas, NV 89109
  - August 1999 – January 2004
  - Oversaw food service operations: training, administering operations of dining halls, banquet facility and catering, restaurant productions, organization of inventory costs and controls, menu planning, analysis and costing, and record keeping.
  - Assisted with daily food preparation.
  - Specialized in ice sculpture, fruit and vegetable carvings, and extraordinary showpieces.
- ♦ Lead Cook
  - Sodexo Marriot
  - 6500 Paseo Padre Parkway, Fremont, CA 94555
  - September 1998 – July 1999
  - Prepared daily dishes.
  - Supervised and evaluated staff working within the pantry.
  - Provided guests with the highest quality of service.
- ♦ Chef de-Partie
  - Ladbroke's Casino San Pablo
  - 13255 San Pablo Avenue, San Pablo, CA 94806
  - January 1997 – March 1998
  - Responsible for all preparation needed for the line, sanitation, and cleanliness.
  - Supervised night kitchen crew.
  - Oversaw all kitchen activities.
  - Created finishing touches for extraordinary presentations.
- ♦ Garde Manger Chef
  - Sheraton Gulf Hotel
  - Doha Qatar, Saudi Arabia
  - January 1994 – December 1995
  - Responsible for all operations in garde manger room, including confirming that all produce was fresh, and that all food was properly labeled and dated.
  - Performed showpieces in special parties.
  - Created decorations such as ice sculptures, fruit and vegetable carvings, and chocolate and sugar sculptures.
- ♦ Sous Chef
  - Holiday Inn Malaysia
  - Kuching Sarawak, Malaysia
  - November 1992 – December 1993

- Worked with the executive chef, and aided in supervising the main kitchen.
- Oversaw food service operations, including assuring that all productions were completed in order, and that all products were labeled and dated.
- Provided guests with excellent presentation and customer service skills.

## Achievements

- ◆ National Food Manager Certification
- ◆ Food Safety Management Training Course
- ◆ Culinary Institute of America
- ◆ Safety Inspector 2002 – 2003 Flaming Las Vegas
- ◆ Management Harassment Class
- ◆ World Pastry Forum 2002 Rio Hotel Las Vegas
- ◆ HACCP Certified

## Special Skills

- ◆ Knowledge in craft of culinary sculptures.
- ◆ Experience in using several materials such as ice, fruit, vegetables, chocolate, and sugar.
- ◆ Experienced in the creation of wedding cakes.