

**Christopher Sheldon**  
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### **SUMMARY**

I am an experienced and creative California-trained chef, fluent in multiple cuisines, familiar with local and organic products who can run a smooth kitchen with a positive environment. I have a proven track record over the years of being a stable and creative leader in a food service environment. My specialties are:

- Creative, appetizing & quality cuisine
- Menu planning
- Organization of kitchen and staff
- Cost estimating
- Working within budget
- Human resource management
- Building a great team
- Visual presentation of food
- Onsite catering

### **PROFESSIONAL EXPERIENCE**

**Chef Christopher Catering**, San Francisco, CA      2007 – present  
Owner/proprietor

Sole proprietor of a small catering company specializing in weddings, dinners, cocktail receptions. Also consult with small restaurants to develop recipes and menu items. See [www.chefchristopher.com](http://www.chefchristopher.com).

**Gap Inc.**, San Francisco, CA      1998 – 2007  
Executive Chef, Manager, Chef

Hired as Corporate Chef responsible for running a facility for Gap Inc. Was promoted to Manager in 6 months and sent to a new facility. Ultimately was promoted to Executive Chef for the remaining 5 years overseeing the operations and kitchens of 6 cafes.

Accomplishments include:

- Took the Food Service division of the company typically expected to lose money, and made it profitable
- Saved the New York café from losing money monthly and made it a highly successful and profitable café, by restaffing and reinventing the menu
- Instrumental in opening new cafes for the company. In particular, I designed the kitchen and menu for Old Navy's Mission Bay Café
- Conceived and implemented items following health and culinary trends
- Created highly successful specials for the cafes that included organic and health-oriented items
- Was a creative force in promoting current trends in the three corporate brands through events and special items
- Received acclaim for events which ran the gamut from board-dinners for the CEO to extensive events for the chairman of Gap

- Organized and hired teams for the various cafes, with an eye on efficiency and Human Resource issues
- Always worked toward building and maintaining an environment known for high quality food and excellent customer service through working on the floor and engaging customers and employees alike on a daily basis
- Gathered monthly financial results and identified issues and possible solutions
- Produced quarterly and yearly employee reviews

**San Francisco State University**, San Francisco, CA 1996 – 1998

Chef Instructor

Was the lead instructor for teaching dieticians and hospital management students about the ingredients and preparation of appetizing and health-oriented food. Also was responsible for showing hospitality management students the ins and outs of running a restaurant. Additionally, I oversaw a high-end lunch restaurant within Burke Hall.

Responsibilities included:

- Held production classes
- Gave dissertations of culinary subjects
- Purchased food for the cafes
- Planned menus
- Managed kitchen operations
- Mentored the students and taught cooking techniques
- Facilitated tests

**Sony Retail Entertainment**, New York, New York 1993–1996

Corporate Chef for the Executive Dining Room

A one-man operation from Guckenheimer Corp., responsible for running a lunch service for 20 executives for Sony Pictures, including the kitchen and the front dining room.

Duties included:

- All cooking, serving and cleaning
- All food purchasing, with focus on high-end ingredients
- Created a new lunch and dessert menu daily
- Liaison between Gukenheimer and Sony Pictures
- Coordinated evening events and matched menus to movie showings
- Maintained a relationship and environment with Sony, where food service became integral

**Food Stylist (Freelance)**, New York 1996

Took miscellaneous freelance gigs where I was responsible for the presentation of food to be photographed for editorials, advertising and commercials.

**Lora**, New York 1992 - 1993

Freelance Restaurant Consulting

Responsibilities included menu planning, meal preparation and organization of kitchen staff.

**New York Parties**, New York, New York

1989 - 1991

Chef, Sous Chef

Involved in all aspects of kitchen activities including scheduling employees, menu planning, recipe development, plate presentation, supervision on/off site, and organizing large events.

### **EDUCATION**

#### **Certified Culinary Degree**

California Culinary Academy, San Francisco, California

#### **Bachelor of Arts, Painting**

San Francisco State University, San Francisco, California