

**Neil Dean Geller**

435 Utah, #1  
San Francisco, CA 94110  
[neil@chefneil.com](mailto:neil@chefneil.com)  
**415.845.9660**

**Private Chef, Chef Neil**

Responsible for kitchen and pantry management for my clients throughout the Bay Area. This includes: creating menus specialized to family requests such as children's meals, vegetarian meals, low fat meals and other special dietary needs; preparing fresh, healthy meals and snacks; and providing gourmet meals for entertaining, special occasions and intimate gatherings. (9/01 to present)

**Catering Chef, Sage Catering**

Responsible for preping and cooking for on-site parties throughout the Bay Area. Events ranged from sitdown dinners for twelve guests to elaborate affairs for 500 people. (05/02 to present)

**Executive Chef, Harry Denton's Rouge**

Responsible for developing Rouge's dinner service menu. Initiated Rouge Catering, an in-house banquet service utilized by five partner venues. Responsibilities also included cost and quality control and managing kitchen. (2/01 to 12/01)

**Executive Sous Chef, Paragon**

Created new menu items and daily specials. Responsible for ordering, receiving, and controlling quality of product. Trained and scheduled kitchen staff. Monitored labor costs and reduced food costs dramatically. (5/00 to 12/00)

**Sous Chef, Tapanga, London, UK**

Heavily involved in menu development for this neighborhood restaurant serving New World Cuisine. Responsible for ordering and receiving product. (10/99 to 4/00)

**Head Line Cook, Farallon**

Assisted in menu development and daily features, including sauces for all stations. Mesquite grill experience. Rotated through all stations in the kitchen. High-volume restaurant with intricate dishes. (11/97 to 9/99)

**Head Line Cook, Yabbies**

Full prep work for each station, including butchering. Assisted with inventory and ordering. Worked all stations in the kitchen. (10/98 to 9/99)

**Line Cook, Scala's**

Worked all stations. Lead line cook and expediter in high volume, late-hours restaurant. (11/96 to 11/97)

**Apprentice and Line Cook, Fringale and Pastis**

Apprenticeship through CCA. Worked with Chef Hirigoyen learning classic Basque menus. Performance led to job at Pastis after graduation. Experience included pastry work, pantry, and hot appetizer stations. (1/96 to 11/96)

**Student, California Culinary Academy**

Graduated with a 3.2 overall grade point average from one of the top accredited culinary schools in the United States.  
(10/94 to 2/96)