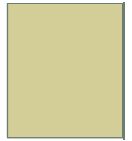


# TANGONAN, PHILIP

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## Summary

Highly motivated Chef dedicated to providing quality product consistently. Molding Life experiences and the culinary arts into one passion. Extended experience in managing and developing teams.

## Experience

**Executive chef** ▪ April 24, 2023 - current

**RNA restaurant group** ▪ 3333 avenues of the arts costa mesa

Verdant- creating a plant-based menu, highlighting the season's best.

Leading teams to execute corporate events and weddings, up to 400 guests

provided tasting menus for future catering guests, molding to their taste and personalizing their experience.

Responsible for staffing, training, scheduling full-time and Temporary catering staff

Opening CDC at Populaire Modern French Bistro- responsible for hiring, scheduling and training back of the house staff.

Invoice and labor tracking, keeping costs of goods and labor at set goal.

Creating 3 course prefix to create revenue for the restaurant

Conducting 7 course Chef tables, interacting with guests and creating relationships

**Executive chef owner** ▪ Dec 2021 - April 2023

**Hermosa Taqueria** ▪ Union Market, Tustin

Furnished the 52-seat restaurant.

Created the menu- creating seasonally charged food while tailoring to the needs of the demographic. Making unfamiliar ingredients, familiar.

Created a bar menu- highlighting local breweries and wine cocktails

trained staff- Training staff to be an "ALL HANDS-ON DECK." Team.

Conducted sales calls to local businesses to create revenue.

**Chef De cuisine** ▪ April 2019 – Dec 2021

**24 Carrots Catering** ▪ Costa Mesa

Managing operational and administrative functions to ensure projects are delivered

Conducted onsite inspections and project managing events.

Created prep-list, checklists, for high volume production

**Executive Chef** ▪ January 2015 - April 2019

**The Cannery Seafood of the Pacific** ▪ Newport Beach Ca

Brought on as a Sous Chef and worked to Executive Chef

Management of 30-person brigade

Multiple Kitchen Management-Brunch Lunch, dinner and sushi

Seasonal Menu design and Development

Generate an efficient system in \$10 million restaurant.