

**Tony P Santos**  
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<b>Objective</b>	To leverage my passion and business savvy for future growth of Tony Caters	
<b>Education</b>	<b>California Culinary Academy</b> Le Cordon Bleu, Culinary Arts Program Associate of Occupational Studies Graduation: March 2006	<b>Santa Clara University</b> Leavey School of Business Bachelor of Science, Marketing Graduation: March 2000
<b>Work Experience</b>	<b>Chef / Owner</b> Tony Caters – Custom catering throughout the SF Bay Area, and café service provider <ul style="list-style-type: none"><li>Executive leadership of a 50+ person, \$3 million custom catering and café enterprise</li><li>Sustained year over year growth, with a portfolio including custom on-site and off-site events, venue F&amp;B exclusivity (catering and café) and drop-off catering</li></ul>	<b>June 2008 to Present</b>
	<b>Personal Chef</b> Shopping and weekly dinner prep (on-site) for busy San Francisco households	<b>July 2006 to May 2008</b>
	<b>Manager</b> Pasta Gina Oversaw all daily operations, including food prep/styling, staff supervision, inventory/ordering	<b>Aug 2007 to Jan 2008</b>
	<b>Marketing &amp; Sales Consultant/Event Staff</b> Executive Chef <ul style="list-style-type: none"><li>Marketing and sales support for corporate culinary teambuilding company</li><li>Lead Chef and Emcee for corporate and in-home culinary events</li></ul>	<b>Apr 2007 to May 2008</b>
	<b>Intern</b> Wally's Food Company/Executive Chef <ul style="list-style-type: none"><li>Chef / Emcee for corporate and in-home culinary events</li><li>Cooking and delivery for weekly gourmet meal service</li><li>Development and implementation of 2007 marketing strategies</li></ul>	<b>Jan 2007 to Mar 2007</b>
	<b>Hotel Nikko, San Francisco</b> Estage & Prep Cook <ul style="list-style-type: none"><li>Cooking and kitchen prep – restaurant, banquets, room service</li><li>Line experience at pantry/dessert station</li></ul>	<b>Feb 2006 to Jun 2006</b>
	<b>Tech Museum of Innovation, San Jose</b> PR Manager <ul style="list-style-type: none"><li>Employee and budget management</li><li>Service as primary print, television and radio spokesman</li><li>PR leadership for all major initiatives, including new exhibits, films, education programs and Tech Museum Awards</li></ul>	<b>Oct 2003 to Dec 2005</b>
	<b>Edelman Public Relations Worldwide</b> Senior Account Executive <ul style="list-style-type: none"><li>Execution of press campaigns and bi-coastal tours for high profile consumer-tech clients</li><li>Extensive tradeshow, phone and email media relations communications</li></ul>	<b>Apr 2000 to Oct 2003</b>
<b>Other</b>	<b>Food Service Manager, ServSafe Certified</b>	
<b>Languages</b>	Spanish fluency	