



KEVIN CAVANAUGH

Cook



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kevin.food

ABOUT ME

Passionate and detail-oriented cook with a strong work ethic and a commitment to continuous learning. Skilled in adapting to fast-paced kitchen environments while maintaining consistency and quality. Resourceful problem solver with a keen eye for improving processes and delivering exceptional dishes. Linguist skill set facilitating seamless communication in multicultural kitchen settings.

EDUCATION

2017-2019

Diablo Valley College

Culinary Arts/Computer Science

I began my academic journey studying Computer Science at Diablo Valley College, where I developed a strong foundation in problem-solving and analytical thinking. During this time, I discovered a deep passion for culinary arts, which led me to pivot and pursue formal training through culinary courses. This transition marked the beginning of my career as a cook, allowing me to combine creativity, discipline, and a hands-on approach to craft high-quality dishes in fast-paced kitchen environments.

EXPERIENCE

Basic Projects
2022-2025

Commis Chef, Sullivan's Fish Camp / Sullivan's Island, SC, USA

- Managed hot-side brunch and dinner services, executing high-volume orders with precision.
- Supervised prep and ensured station efficiency, maintaining quality and consistency.
- Trained and mentored junior cooks, improving overall team performance.

Line Cook, Post House / Mount Pleasant, SC, USA

- Expertly handled oyster shucking, plating, and salad preparation during high-pressure services.
- Maintained quality control and ensured consistent plating during peak hours.

Fogo de Chão
2021-2022

Fogo de Chão / Bellevue, WA

- Prepared side dishes and entrees for family-style market table.
- Facilitated communication and translation for Spanish and Portuguese-speaking staff.

SKILLS

- High Volume
- Station Management & Organization
- Process Improvement
- Consistency Under Pressure
- Quality Control
- Classically Trained
- Training
- Modern & Innovative Culinary Techniques

REFERENCES

Nick Wilber

Executive Chef at Sullivan's Fish Camp

Charlie Layton

Executive Chef at Basic Kitchen

Robin Hollis

Executive Chef at Post House Inn

Reference contact information available upon request