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## Brooklyn's Long Island Bar Seeking Head Chef (Cobble Hill)

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**Dick Janga** <e767a8c966fe3817a06bfee758ec8809@reply.craigslist.org>  
To: njpjm-3744642515@job.craigslist.org

Thu, Apr 25, 2013 at 6:50 PM

Hello sirs,  
I'm applying for the Sous Chef position, as posted today to NYC City Craigslist. I patsed m y resume below.  
I'm available all days for a call or interview.  
Looking forward!  
Dick

Dick Janga

321 W. Broadway, Apt. 2b, Manhattan, NY 10013

646-569-SOUP

[dickjenga@gmail.com](mailto:dickjenga@gmail.com)

### **KITCHEN MANAGER/SOUS CHEF**

Certified Herbalist

Goal-Oriented, Ambidexterous, Polysexual

### **Overview**

I've been an eater all my life. 7 years of experience running some of the best kitchens on the lower far far east side. Trained with Wolfgang Buck. Interned at Benigans, Benihana and all the best Ben-restaurants.

### **Core Competencies**

- \* Results-driven with extensive corporate training experience and solid experience in the handling of solids.
- \* Highly skilled in creating eye appealing menus and dishes that create a visceral reaction within people whether or not they want that thing.
- \* I know why cutting onions makes people cry.
- \* Demonstrated knowledge and experience in a diverse range of cuisines and late night drive-thru menus.
- \* Highly-defined delts.

### **Professional Experience**

**Mierda De Pato**

**Manhattan, New York**

**Head Chef**

**2007-Present**

- Oversaw all food operations in this two-star, no diamond hotel restaurant
- Served an international clientele including the mom from “Webster”
- Increased kitchen productivity by 43% by frequently calling in sick
- Created several original organic marinades and “jams” and served them to my hateful boss.

**Berkshire East Ski Resort**

The Berkshires, Massachusetts

Head “Chef” – 1992-1997

- \* Heated hot dogs, opened hot cocoa packets, created daily specials incorporating both.
- \* Hired and trained security personnel
- \* Burned my hand one time real bad

**Education & Qualifications**

Johnson & Wales Culinary School

Graduate: Will, eventually

Guest Chef: Cuisine de Chefs, Contoso, Ltd.  
Instructor: Culinary Academy of the Arts for Juniors  
Counselor: Whole Hog Fat Farm; Wattusset, Rhode Island  
Member: Blockbuster Video

References & Driver’s Permit Sharable by Linked-In Request

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Original craigslist post:

<http://newyork.craigslist.org/brk/fbh/3744642515.html>

About craigslist mail:

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