

Christian Martin

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PROFESSIONAL SUMMARY

Bilingual (*English/Spanish*) dedicated Chef Assistant with over **11 years** of experience in the entertainment catering industry, supporting films, television shows, and commercial productions. Proven ability to manage high-volume meal preparation, service, and logistics in fast-paced, on-set environments while collaborating closely with chefs to deliver high-quality meals to cast and crew.

HIGHLIGHTS

TV Shows: Lucifer, Training Day, Goldbergs, Westworld, YOU (Season 2 & 3), Seal Team, House of Cards, Joseph of Egypt, Citadel, Lethal Weapon, Cherish the Day, I'm Dying Up Here, The Peripheral, Young Sheldon, The Rookie, The Good Place, & The Terminal List.

Films: Ford vs Ferrari, Captain America, SNL 1975, The Housemaid, Breadwinner, The Haunted Mansion, The Gray Man, The Hot Cheeto Movie, Jackpot, The Forever Purge, Once Upon a Time in Hollywood, Call of the Wild, Tenet, Zeus, Bullet Train, The Way Back, Wine Country, & All Star Weekend.

Commercials: Toyota, Nike, Wingstop, Ford, and Burger King.

PROFESSIONAL EXPERIENCE

Chef Assistant/Driver

Final Cut Catering, Los Angeles, CA — March 2021 - Present

- Lead preparation, cooking, and service for the first meal
- Point of contact for production to ensure timely meal service to cast and crew in accordance with schedules
- Collaborate with the Chef on planning and executing the second meal
- Develop and designed menus
- Maintain cleanliness and organization of kitchen and service areas
- Follow food safety, sanitation, and health department guidelines at all times
- Manage inventory management, food storage, and restocking as needed
- Manage kitchen staff to ensure smooth operations and high-quality presentation
- Adapt quickly to last-minute changes, dietary needs, and production demands
- Safely drive support box truck to and from locations as needed

Chef Assistant

Orlando's Catering, Los Angeles, CA — October 2017 - February 2021

- Assisted with the setup and breakdown of tables, tents, and chafing dishes
- Prepared and cooked omelets, salads, and vegetables
- Ensured timely meal service to cast and crew in accordance with production schedules
- Maintained cleanliness and organization of kitchen and service areas
- Followed food safety, sanitation, and health department guidelines at all times
- Assisted with inventory management, food storage, and restocking as needed
- Collaborated with kitchen staff to ensure smooth operations and high-quality presentation
- Adapted quickly to last-minute changes, dietary needs, and production demands

Chef Assistant

Chef Robert, Los Angeles, CA — June 2014 - September 2017

- Assisted with the setup and breakdown of tables, tents, and chafing dishes
- Prepared and cooked omelets for a live omelet station
- Maintained cleanliness and organization of kitchen and service areas
- Followed food safety, sanitation, and health department guidelines at all times
- Assisted with inventory management, food storage, and restocking as needed
- Collaborated with kitchen staff to ensure smooth operations and high-quality presentation
- Adapted quickly to last-minute changes, dietary needs, and production demands

EDUCATION

High School Diploma — International Polytechnic High School (2012)