
EXPERIENCE

RW RESTAURANT GROUP, MD/DC



SIREN, DC [MICHELIN STAR '19] – EXEC SOUS

MAR 18 - FEB 19 (CLOSED)

BRASSERIE BECK, DC – EXEC SOUS

FEB 19 - AUG 20 (CLOSED)

MUSSEL BAR, BETHESDA, MD – EXEC CHEF

SEPT 15 - MAR 18

BRASSERIE BECK, KENTLANDS, MD - EXEC CHEF

FEB 13 - SEP 15

THE MAIN CUP, MIDDLETOWN, MD – EXEC CHEF

OCT 09 - OCT 13

HOLLY HILLS COUNTRY CLUB, IJAMSVILLE, MD – SOUS

MAY 08 - OCT 09

BREWER'S ALLEY RESTAURANT, FREDERICK, MD – SOUS

NOV 06 - MAY 08

HQ2 PIANO BAR & RESTAURANT, ENGLISH HARBOR, ANTIGUA – SOUS

NOV 05 - MAY 06

THE WRIGLEY MANSION CLUB, PHOENIX, AZ – BANQUET COOK

JAN - MAY 05

ACQUISITION OF INVENTORY, MANAGED DAILY

KITCHEN OPERATION, IMPLEMENTED DAILY +

SEASONAL MENU, RESEARCH + DEVELOPMENT OF

CULINARY/ BAKING + PASTRY

EDUCATION



LE CORDON BLEU AT SCOTTSDALE, SCOTTSDALE, AZ

ASSOCIATE OF OCCUPATIONAL STUDIES DEGREE

LE CORDON BLEU CULINARY ARTS

OCT 04 - OCT 05 (EXTERNSHIP COMPLETED DEC 05)

DANIEL CAHALL
CHEF DE CUISINE
(240) 344 - 8494
DANIEL.CAHALL@GMAIL.COM

SKILLS

DETAIL-ORIENTED

MANAGE LARGE STAFF

HIGH VOLUME + FINE DINING

CREATIVITY

FAST-PACED DECISION-MAKING

CLEANLINESS + ORGANIZATION

CERTIFICATIONS

T.I.P.S. CERTIFIED

SERVSAFE

MEDIA

DANIELCAHALL.COM



@CHEFCAHALL

LANGUAGES

KITCHEN SPANISH

REFERENCES AVAILABLE UPON REQUEST
