

# Anthony Salguero

CHEF/RESTAURATEUR



## Profile

With over 15 years of diverse experience, starting from ranchero to dishwasher to cooking in Michelin-starred Bay Area restaurants. I have fulfilled my lifelong dream of staying connected with my Salvadoran roots and sharing Salvadoran culture through my restaurant, Popoca.

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## Work Experience

**Popoca**  
Oakland, CA 2019 –Present  
Exec Chef/ Owner

**Bardo**  
Oakland, CA 2017-2019  
Exec Chef

**Michel Bistro**  
Oakland, CA 2014 – 2017  
Executive Chef

**Quattro**  
Palo Alto, CA 2012 – 2014  
Sous Chef

**Saison**  
San Francisco, CA 2010-2011  
Chef de Partie

**Plumed Horse**  
Saratoga, CA 2007-2010  
Chef de Partie

**Papoose Creek Lodge**  
Cameron Montana 2006-2007  
Chef de Partie

**Commonwealth**  
San Francisco, CA 2011-2012  
Chef de Partie

## Press & Awards

- [Sf chronicle Soleil Ho](#)
- [SF Eater standout "salvadoran pop-up"](#)
- [bonappetit most highly anticipated](#)
- Michelin Bib Gourmand 2014-2018
- [bonappetit](#)
- Sf Chronicles Top 100

## Skills

- Business Planning and Financial Management
- Staffing, Training, and Team Management
- Inventory Control and Cost Optimization
- Customer Service and Complaint Resolution
- Marketing and Promotions
- Compliance and Regulatory Knowledge
- Market Research and Trend Analysis
- Networking and Supplier Relations
- Negotiation and Contract Management
- Food Preparation and Cooking Techniques
- Menu Development and Seasonal Ingredients
- Recipe Creation and Flavor Profiling
- Wood Fire Cooking Expertise
- Food Safety and Hygiene Practices
- Time Management and Plating/Presentation
- Proficient in Global Cuisines
- Adaptability and Problem-Solving
- Leadership and Team Motivation