

Ruben Castaneda

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OBJECTIVE: To obtain a position that will help me learn a new field, to benefit the company and myself.

EDUCATION AND TRAINING:

Institute of technology-Culinary arts, Roseville, CA 2003

- Sous Vide Cooking
- Classical French
- Garde Manger
- Meat and fish
- Professional baking

Food handlers Card: Certified food safety manager

Japan: Studied abroad September- November 2012

Language: English, Spanish and conversational Japanese

Qualification and skills: 10yrs experience in the culinary industry, Experience and ability in cooking variety of food, obtain a strong desire to progress and elevate skills and knowledge. Sincere, devoted, trustworthy and detail oriented. Open to learn new skills.

WORK HISTORY:

Morimoto Napa, CA

Line Cook 10-2011-04-2012

I worked all stations on the hot line omakase, sauté, steam and soup and was considered one of the best line cooks who can take over any station and bring the food to another level.

Mezze, Mediterranean fusion fine dining, Beverly Hills, CA

Line Cook 02-2011-08--2011

Worked Meat station in which I was in charge of running the line during dinner service.

Nico's Steak & Chop House San Diego, CA

Sous Chef 08-2008 -02-2009 Executive Chef 02-2009- 08-2010

In charge of the kitchen of 15, hiring, laying off, weekly inventory, scheduling, food cost, weekly budgeting, creating menus and performed all aspects of the kitchen.

Bouchon Yountville, CA

Line cook 10-2006-06-2008

I started out making stocks at Ad Hoc Restaurant for Bouchon, which provided me with twice the experience. After 6 months I was promoted to Garde Manger.