



Your Hospitality Staffing Professionals

LM 3/21/13

10:00 Fri 3/22/13

Tamara Macfarlane <tamara@acrobatooutsourcing.com>

OPEN CALL - SERVERS, COOKS, DISHWASHERS and CASHIERS (LOS ANGELES)

1 message

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Wed, Mar 20, 2013 at 2:27 AM

RUBEN ROSALES

24815 Normandie Ave #86• Harbor City, CA 90710 • (424) 264-3996 Cell
rubenbrnn@gmail.com

OBJECTIVE

Obtain a position where it can allow me to utilize my culinary skill

KEY QUALIFICATIONS

- Over 8 Years' experience in culinary field
- Attention to detail – ability to quickly discover and resolve problems.
- Strong command over classic and contemporary culinary methodology.
- In depth knowledge of hygiene, hand washing and safety codes.
- Able to work efficiently without supervision – Ability to resolve conflict efficiently.
- Proven ability to clean work area equipment utensils dishes and silverware.
- Proven record of food and supply purchasing – reducing cost to 25% - 30%.
- Hands on experience in food preparation in keeping with prescribed menu, recipes and preparation techniques.
- Experience with preparing and organizing banquet events.

CULINARY SKILLS

- Highly skilled in preparing, seasoning, and cooking a wide range of foods, including soups, salads, entrees, and desserts.
- Hands on experience roasting, grilling, boiling, and frying meats, fish, vegetables, and other foods.
- Proven record of garnishing, arranging and serving food to guest.
- Knowledge of checking freshness of raw food and ingredient's before cooking.
- In depth knowledge of weighing, measuring and mixing ingredients in line with recipes.

CORE COMPETENCIES

- Customer Relations • Vendor Relations • Negotiation
- Food Safety • Product knowledge • Staff Scheduling
- Management • Catering/Banquets Events • Food Cost Control

KEY QUALIFICATIONS

Mulholland Tennis Club 2003 – 2012

Cook/Sous Chef

Responsible for ensuring that food specifications and labor objectives meet all goals set by the Head Chef as well as customer requirements. Also in charge of scheduling duties for general kitchen staff, and organizing the daily responsibilities of cooks and also assisting them when necessary.

Duties:

- Creating new menus and dishes on a daily basis.
- Maintain high food quality and presentation.
- Checking the number of reservations that have been made and then estimating how much food will be needed for those meals.
- Making sure that all kitchen staff understand the duties and tasks they need to perform.
- Planning, preparing and direction food operations in a kitchen or catering area.
- Ensuring that the presentation of food is compliant with tennis club standards.
- Supervise the preparation and service of food, rotate products to avoid spoilage.
- Helping to train, develop and grow a kitchen staff.

Bon Appetit Management Company

2006 - 2007

Food Preparer

Responsible for ensuring that all kitchen station had all necessary supplies to prepare menu for service. Helped prepare a variety of meats, seafood, poultry, vegetable and cold food items. Arrange sauces and supplementary garnishes for allocated stations and cover, and date correctly all food prep items. Notify chef in advance of likely shortages. Assisted with all duties as assigned by the kitchen manager.