

# Rudy Farillas

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## Summary

Organized, independent worker with strong time management skills. Detail-oriented and able to learn new tasks quickly and effectively.

## Highlights

- Highly responsible and reliable
- Works well under pressure
- Exceptional interpersonal skills
- High-volume dining
- Upbeat, outgoing and positive
- Food safety understanding
- Rudy Farillas Food Handlers card
- Mathematical aptitude
- Strong butchery skills
- ServSafe certified
- Focused and disciplined
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Focused on customer satisfaction
- Skilled multi-tasker
- Deadline-oriented

## Accomplishments

Recognized by peers and management for going above and beyond normal job functions. Food Preparation

- Supported all kitchen operations when chef was absent. Maintained daily cleanliness of broiler and fryers. Assisted in maintaining preparation and service areas in a sanitary condition. Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Cleaned and organized eating, service and kitchen areas. Cleaned and sterilized equipment and facilities. Cleaned garbage cans with water or steam. Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items and rotating stock. Estimated amounts and costs of required supplies, such as food and ingredients. Greeted each customer with friendly eye contact. Performed other tasks as assigned by the sous chef or chef. Prepared food items. Trained new employees.

## Experience

August 2012 to January 2013	<b>Chipotle Mexican Grill</b> cook/server	San Pedro, CA
	Accepted payment from customers and made change as necessary. Assisted co-workers. Checked the quantity and quality of received products. Cleaned and maintained the beverage area, display cases, equipment, and order transaction area. Received frequent customer compliments for going above and beyond normal duties. Maintained a professional tone at all times, including during peak rush hours. Skillfully anticipated and addressed guests' service needs. Seasoned and cooked food according to recipes or personal judgment and experience. Removed trays and stacked dishes for return to kitchen. Cooked the exact number of items ordered by each customer, working on several different orders simultaneously. Cooked food properly and in a timely fashion, using safety precautions.	
September 2010 to	<b>Bj's Grill</b> cook/server	Torrance, CA

July 2012      Cleaned and prepared various foods for cooking or serving. Managed kitchen operations for high grossing, fast-paced fair concession kitchen. Won ôServer of the Monthö award. Managed food and produce receiving process with 100% accuracy. Inspected dining and serving areas to ensure cleanliness and proper setup. Loaded dishwashers and hand-washed items such as pots, pans, knives. Placed food servings on plates and trays according to orders or instructions.

## Education

2008 San Pedro High School San Pedro, ca, us  
High School Diploma