

FRI 10:00 4/26

**DEBORA SILVA**

*COOK*

N. HOLLYWOOD, CA

gissilva76@gmail.com  
P: 1.310.597.9983

**OBJECTIVE**

TO CONTINUE WORKING AS A COOK FOR AN ESTABLISHMENT THAT CAN OFFER GROWTH, STABILITY AND KNOWLEDGE. AS A COOK I AM WILLING TO COMMIT AND OFFER STRONG PERFORMANCE AND WORK ETHICS.

**PROFESSIONAL EXPERIENCE**

**WHOLE FOODS MARKET** 5/2012-3/2013

LAGUNA NIGUEL, CA

**COOK**

- PREPARE FOODS ACCORDING TO WFDS RECIPES AS ASSIGNED IN A TIMELY MANNER FOR HOT CASE, COLD CASE, SALAD BAR, TAQUERIA.
- ENSURE THAT FOOD QUALITY, QUANTITY, FRESHNESS, AND PRESENTATION MET REGIONAL STANDARDS.
- OPERATE AND SANITIZE ALL EQUIPMENT IN A SAFE AND PROPER MANNER. COMMUNICATION WITH MGMT., MEETINGS WITH TEAM TRAINERS, & TEAM ON SAFETY TRAINING/PROGRAMS, WEEKLY FOOD SCHEMATIC, & CUSTOMER SERVICE ISSUES AND RESOLUTIONS
- FOLLOW AND COMPLY WITH ESTABLISHED PROCEDURES, INCLUDING WEIGHTS AND MEASURES, HEALTH AND SANITATION, AND ADHERE TO SAFE WORK PRACTICES.

**FIREFLY**

9/2011-5/2012

STUDIO CITY, CA

**GARDE MANGER COOK**

- SET UP LINE STATION BEFORE SERVICE; SALADS, DRESSINGS, RESTAURANT RECIPES
- WORK IN CONJUNCTION WITH OTHER LINE COOKS FOR SAME TICKET/ORDERS TO COME OUT AT SAME TIME. COVERS: 100-200
- OPERATE AND SANITIZE ALL EQUIPMENT IN SAFE AND PROPER MANNER ACCORDING TO SANITATION AND SAFETY PROTOCOL

**JIMMY T'S PROVISIONS** SPRING 2011

COSTA RICA

**PREP COOK**

- PREPARE RECIPES FOR CATERING ORDERS, PREPARE DAILY LUNCH, ASSIST SOUS CHEF WITH DAILY FOOD RUNS, ORDERS TO COOK, AND CUSTOMER SERVICE
- CUSTOMER SERVICE, DELI ORDERS, MEATS, CHEESE, GROCERIES FOR PARTIES AND REG. CLIENTELE
- PRACTICE FOOD SAFETY AND SANITATION PROCEDURES

**STONEFIRE GRILL**

11/2008- 11/2013

ALL LOCATIONS, CA

**CATERER**

- STONEFIRE GRILL CATERER DUTIES: CATERING CHECKLIST/CONTRACT: MENU FOR EVENT, EQUIPMENT, LINENS . PARTIES RANGE BETWEEN 100 – 500 (WEDDINGS, BAR/BAT MITZVAHS, REUNIONS, CORPORATE EVENTS MAINLY)
- COMMUNICATION WITH PARTY'S HOST, SETUP BUFFET STATION, SERVE, ASSIST WITH CLEANING, COLLECTING DISHES, ADDT'L CLIENT REQUEST MAY REQUIRE HORS D'OEUVRES , SERVE ALCOHOL, CUTTING CAKE . (DEMONSTRATING FOOD SAFETY & SANITATION PROCEDURES)
- FINALIZE EVENT WITH HOST ACCORDING TO EVENT CONTRACT: CLIENT'S NEEDS WERE EXCEEDED, CATERER IS RESPONSIBLE OF HANDLING CATERING INVOICE

## **EDUCATION**

LOS ANGELES TRADE TECHNICAL COLLEGE  
CULINARY ARTS DEGREE BY 2014

LOS ANGELES PIERCE COLLEGE  
FOCUS: PHOTOGRAPHY & MEDIA ARTS 2008

LOS ANGELES JOB CORPS. TRAINING CENTER  
BUSINESS ADMIN. VOCATIONAL DEGREE 1998

NORTH HOLLYWOOD HIGH SCHOOL  
FOCUS: BUSINESS CLERICAL  
GRADUATE 1994

## **HIGHLIGHTS**

SERV SAFE (FOOD SAFETY & SANITATION) CERTIFIED  
PASSIONATE COOK  
BILINGUAL: ENGLISH/SPANISH  
F & D PHOTOGRAPHER  
MAC USER  
SOFTWARE PROGRAMS: PHOTOSHOP CS3,  
MS WORD, POWERPOINT  
RESTAURANT MICROS P.O.S  
QUICKBOOKS