

FR 10:00 4/26

DEBORA SILVA

cook

N. HOLLYWOOD, CA

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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)
- FIINALIZE 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