

# ROBERT E. TREJO

Antelope, CA 95843

(916) 745-4882

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Four years of concentrated study in the Hospitality Management and Culinary Arts fields along with strategic employment and volunteering opportunities have prepared me to accept a position within your company.

## SKILLS & TRAINING

- Business Management, Ethics, Employee Supervision, and Sales
- Customer Service and Conflict Resolution
- Safety and Sanitation (Certified Serve Safe)
- Professional Cooking, Baking, and Beverage Operations
- Proven Time Management
- Ability to Multi-task with Attention to Detail
- Well Experienced in Catering, Pantry, Line Prep and Line Cook

## EXPERIENCE

### All Angle Catering

2010 – Present

Internship - Catering

Food preparation and service for various events

Owner: David Jackson  
(916) 308-7570

### Let's Go Catering

2010 – Present

Internship – Catering

Food preparation and service for various events

Owner: David Whitten  
(916) 470-6258

### Bean Heads

2009 – 2010

Internship – Deli Sales and Service

Food preparation and sales

Owner: Alfredo Cortes  
(916) 842-7162

### Sassy Sweets by Monique

2010 – 2011

Internship – Commercial Baking

Food preparation, baking and sales

Owner: Monique Cortes  
(916) 985-9462

### Mateo's Supper Club

2010

Volunteer – Catering Event

Full course meal preparation, set up, service, and tear down for a crowd of 600.

Co-Owner/Chef: John Adams  
(916) 779-0727

### Raley's Walk & Rock

American River College Event

2010 & 2011

Volunteer – Annual Catering Event

Food service and distribution for an average crowd of 3,000.