

**Roy Rebello**  
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**OBJECTIVES:**

Cook at any high class establishment where my experience & culinary specialties will be utilized in preparing wide range of international cuisines.

**STRENGTHS:**

- Proven ability to produce quickly under pressure without sacrificing quality.
- Basic mastery of cooking philosophy and technique.
- Understanding of all key health and sanitation concerns.
- Full range of managerial skills.

**WORK EXPERIENCE:**

**Amber India Restaurant, San Francisco, CA 2008-present 2012**  
Cook

- Mise for a la carte & organize line according to it.
- In charge of busy line operation.
- Responsible for ordering.
- Managing and maintaining high performance standards.
- Keep up with the USPH standards.

**P&O Cruise, UK 2002-2008**  
Commis & Jr. Chef de Parti

- Worked in lido, pizzeria and bistro ran by the cruise as prep, fish, roast, line and sauce cook.
- Worked in pantry and butchery reliever.

**Coconut Creek Resort, Goa, India 2000-2002**  
Cook

- Taken charge of the overall kitchen operation.
- Managed and created the restaurant's schedule & menu and staff.
- Handled all the food orders and deliveries.

**Taj, Goa, India 2000**  
Trainee

- Trained in: setting up live stations, maintaining hygiene at all times and mise for buffet and a la carte.
- Assisted chefs.

**EDUCATION & PROFESSIONAL TRAINING:**

- Diploma in food production & patisserie, 2000  
Institute of Hotel Management Catering Technology & Applied Nutrition,  
Alto Poruorim, Goa, India
- Basic food hygiene program training, 2003  
Chartered Institute of environmental health, London, UK

\*References available upon request.