

Roy Rebello

427 Stockton Street, San Francisco, CA, 94108

Royrebello@ymail.com

650-669-3110

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

- Misè 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 misè 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.