

Leif A. Lopez

1590 waterwheel dr
sacramento c.a
95833

(510)470-5948 ~~cell~~

(916)317-3641 ~~message~~
Leif.lopez510@gmail.com

Objective *cook good food for cool people*

Qualifications

- Food handlers card- Cash handling experience
- Commercial deep fryer and slicer operation
- Focused and disciplined- Proven leader
- Excellent multi-tasker- High volume production capability
- Restaurant management- Culinary knowledge
- Focus on portion and cost control-Inventory management familiarity
- Exceptional customer service-Neat, clean and professional appearance
- Fast paced hand toss pizza skills-experienced with a variety of bakers ovens

Profile

Pizza is a passion of mine from making dough to boxing it and sending it out I put my best in every pizza I make and every person I train. I have worked with great chefs who have taught me a lot about culinary techniques but everything I know about pizza is self taught and perfected by me. There is not a rush I cant handle or a crew I cant manage. My positive and vibrant attitude is well received every where I go and my costumer satisfaction is matched only by my desire to make great tasting pizzas efficiently as possible

Radio city pizza
Las vegas, Nv
lead chef
Feb/2013-present

- Helped build menu and set up kitchen
- trained staff on R.C.P pizza making techniques and standards
- training prep cooks on proper ways to prepare food
- running the busy par as lead pizza cook
- scheduling, ordering, cleaning, and taking inventory

Woody's
Hayward, ca
pizza artist
august/2012-january/2013

- Prepared pizza from scratch using italian style techniques
- worked 900 degree wood burning oven
- systematically put out over 450 12" pizzas per shift
- learned and implemented fascinating new old style techniques from a classically trained Italian chef

Radio city pizza
Las Vegas, NV
pizza maker
september 2009-august 2012

- Made pizza strombolis garlic knots in bakers pride over in a high volume setting
- prepped all veggies, proteins, dough and sauces
- Made all dough and pizza sauce from scratch using company recipe
- hand tossed/stretched pizzas from 8" to 26".
- cross trained on grill, saute, salad, fry station

Papa johns pizza

San leandro, CA
assistant manager
april 2006-july 2009

- Assisted gm in the day to day operations of our store
- trained pizza makers, cashiers, and delivery drivers on papa johns methods and standards
- scheduling, ordering, and inventory were duties assigned to me
- opening and closing duties including bank deposits as well as cash in take reconciling