

Alex Villanueva

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SUMMARY

- Culinary student with strong prep and line cook skills
- Dedication and passion for hospitality industry/customer service
- Knowledgeable of traditional cooking techniques
- ServSafe® Certified; expires September 2017

EDUCATION

The International Culinary School at The Art Institute of California-San Francisco

Associate of Science, Culinary Arts

Expected Graduation June 2014

- Dean's Honor Roll
- Perfect Attendance

RELATED COURSEWORK

Culinary Management: Menu Development, Management, and Supervision & Career Development

- Learned the elements for how to create an effective restaurant menu
- Learned the techniques and strategies to be successful in hospitality supervising

Culinary Coursework: Fundamentals, Latin Cuisine, and American Regional

- Organization skills in kitchen, and knife skills
- Cooking Techniques: sautéing, roasting, poaching, braising, frying, and grilling

Baking & Pastry

- Cake and Cookie mixing methods
- Decorating Techniques: assembly and decorating of cakes

EXPERIENCE

Bowman Painting, Castro Valley, CA

06/2012 – 08/2012

Assistant

- Prepped surfaces for painting
- Used hand and power tools

JROTC Program at Trimble Technical High School, Fort Worth, TX

08/2008 – 06/2012

Reserve Officer Training Corps Volunteer

- Achieved Officer rank in the organization
- Led class of students to high standards of the organization
- Served as volunteer at school and community service projects