

Armando D. Montillero  
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OBJECTIVE: Seeking a position as a Chef where I can utilize my food management skills and knowledge of guest services to make an excellent dining experience.

EXPERIENCES:

- Prepares weekly schedules for all kitchen team members.
- Ensures that recipe/ingredient descriptions are completed for all menu items prior to displaying menu items
- Ensures that team members follow written recipes.
- Ensures that products are properly stored and rotated to minimize waste.
- Ensures proper handling of food items to prevent cross-contamination to prevent food borne illness
- Provide proper training of recipes and of cooking methods and techniques
- Monitors daily expenses to ensure alignment with food cost.
- Works closely with the Executive Chef in specifying and selecting ingredients.
- Controls the distribution and inventory of meat and food items
- Oversees and delegates all aspects of food preparation.
- Ensures that all customers are provided with utmost customer service
- Observes all safety rules and regulations

EDUCATION:

- California Culinary Academy.....2001 to 2003
- Lake Shore Educ. Int. Binan Laguna. High School, batch 1984

JOB HISTORY:

- San Pablo Lytton Casino.....June 25, 2007 to Feb 11, 2013
- 13255 San Pablo Ave. San Pablo CA 94806
- Position: F&B Supervisor, Sous Chef
- Magic Flute, Italian Restaurant.....March 2007 to June 23, 2013
- 3673 Sacramento Street San Francisco Ca 94118
- Position: Line-cook, Sous Chef
- Acrobat Outsourcing.....Nov 2006 to March 2007
- 665 3<sup>rd</sup> Street Suite #415 San Francisco CA 94107
- Position: Catering temp, Chef