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**GABRIEL RICE**  
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## OBJECTIVE

To obtain a position where I can utilize my skills and creative thinking

## PROFESSIONAL COMPETENCIES

- HACCP ServSafe Certified through May 11, 2014
- Certified Culinarian
- Bilingual in Spanish and English
- Published Author for School BleuPrint
- Experienced Manager/ Kitchen
- Flexible and reliable independently, as well as in-group activities
- Diligent, persistent and proficient
- Effective, resourceful, highly skilled, understanding, anticipating in food service
- Prioritized to accommodate to meeting deadlines

## EMPLOYMENT HISTORY

<b>Taco Primeros</b> Owner	Food Service, San Antonio TX -Present
<b>C&amp; A Construction Services</b> Skilled laborer	Construction, San Antonio TX-1 Yr
<b>G'Raj Mahal</b> Prep, Line Cook	Restaurant, Austin, TX- 12 months
<b>Tax Break Cafe</b> Grill and Fry Chef	Restaurant, Austin, TX-Part Time
<b>Hall of Flame Burgers</b> Line Chef, Prep	Restaurant, Ruidoso, NM- Seasonal
<b>Denny's</b> Line Chef	Restaurant, Ruidoso, NM- Seasonal
<b>Ritz Alamo Draft House</b> Line Chef	Movie Theater, Austin, TX- 9months
<b>Village Inn</b> Line Chef	Restaurant, Las Cruces, NM 3 Years
<b>Silver Dollar</b> Kitchen Manager, Line Chef, Prep	Restaurant, Tennie, NM- 5 Years
<b>Worley Hotel</b> Sous Chef, Baker, Prep	Bed and Breakfast, Lincoln, NM 17 Years

## EDUCATION

Associates Degree in Applied Science/ Culinary Arts  
Le Cordon Bleu College of Culinary Arts, Austin, TX; Maintaining 3.44