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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**

**Taco Primeros**

Owner

Food Service, San Antonio TX -Present

**C& A Construction Services**

Skilled laborer

*Construction, San Antonio TX-1 Yr*

**G'Raj Mahal**

Prep, Line Cook

Restaurant, Austin, TX- 12 months

**Tax Break Cafe**

Grill and Fry Chef

Restaurant, Austin, TX-Part Time

**Hall of Flame Burgers**

Line Chef, Prep

Restaurant, Ruidoso, NM- Seasonal

**Denny's**

Line Chef

Restaurant, Ruidoso, NM- Seasonal

**Ritz Alamo Draft House**

Line Chef

Movie Theater, Austin, TX- 9months

**Village Inn**

Line Chef

Restaurant, Las Cruces, NM 3 Years

**Silver Dollar**

Kitchen Manager, Line Chef, Prep

Restaurant, Tennie, NM- 5 Years

**Worley Hotel**

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