

OBJECTIVE**Chef's Assistant or Prep Cook****SUMMARY OF QUALIFICATIONS**

- Class C drivers license
- Bilingual: English and Spanish
- 2 years experience making Salads; Baking; Grilling, and Barbequing
- Comfortable and effective working with different cultural and socio-economic backgrounds
- Ability to effectively communicate with crew, using active listening and resolving issues
- Ability to work well with little supervision
- Timeline and goal oriented, understand the "bottom line" of a company is impacted by both professional performance and communication

SPECIFIC SKILLS

- Salad making (green, cold slaw, macaroni, potato, egg, roast beef & bell pepper, and ambrosia);
- Baking
- Grilling (filet mignon, burgers, sword fish)
- Barbequing (ribs, chicken, and pork chops)
- Food Prepping for large groups including Food Decoration,
- Dishwashing
- Sanitation
- Inventory

EXPERIENCE

Cupola Pizzeria, 845 Market St., # 400, San Francisco	7/30/13 – current
Production Worker; Foster Farms, Fresno, CA	9/09 – 12/10
Construction Laborer; Fresno Staffing Services, Fresno, CA	11/07 – 2/08
Vending Machine Tech; Central Staffing Temp Services, Fresno, CA	4/06 – 5/07
Temporary Laborer; Labor Ready, Fresno, CA	11/04 – 9/05
Kitchen Prep Helper; Fort Mason Officers Club, SF, CA	6/01 - 11/03
Mail Clerk Safety, Health & Claims; P.G.E., General Office; SF, CA	5/00 - 6/01
Xerox Machine Copy Operator; Speedway Copies, SF, CA	4/99 – 5/00
Electrical Lighting Installer; Richard Heath Association, Fresno, CA	11/98 - 4/99

EDUCATION

C.H.E.F.S. Culinary Program, San Francisco, 2013

City College, Refrigeration and Air Conditioning Certificate, 1990

Woodrow Wilson High School graduate

References upon request

Reference list:

Professional

- **Marc Tennison**
Chef
Cupola Pizzeria
845 Market Street
4th floor, Suite 400
San Francisco, CA 94103
(415) 896 – 5600
mtennison@larkcreek.com
- **Cheri Perlite**
Manager
Cupola Pizzeria
845 Market Street
4th floor, Suite 400
San Francisco, CA 94103
(415) 896 – 5600
cperlite@larkcreek.com
- **Sally Ray**
Employment Specialist II
Episcopal Community Services
C.H.E.S.
705 Natoma Street
San Francisco, CA 94103
(415) 487 – 3300 x6115
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- **Donald Cooper**
Case Manager
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373 Ellis Street
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Acrobat Outsourcing
665 3rd Street
San Francisco, CA

Dear Acrobat Staff,

I am submitting my resume in response to the open position at your restaurant. I feel that I have the qualification that would make me a great candidate for this position.

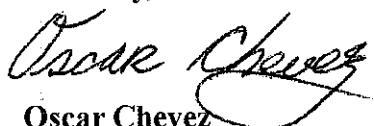
As you can see from my resume, I have varied experience in the culinary arts. I have specialized training in food preparation in the CHEFS program at Episcopal Community Services (ECS) San Francisco. Through my experience, I have successfully worked both independently and as part of a team. I take into account the needs of the customer and always provide top quality food preparation in a timely manner.

I have proven to be more than competent in all of the job skills. I enjoy picking up new skills along the way. I also do generally kitchen cleanup when necessary. I believe, given the opportunity to join your team, I would have an immediate good impact at your staffing agency.

I would appreciate the opportunity to interview with you and your staff to discuss my qualifications. Please contact me using the information listed above.

Thank you for your time and consideration

Sincerely,


Oscar Chevez

Enclosure: Resume