

Edgar Galarza

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PROFILE SUMMARY

- Hospitality professional with 5+ years of experience in Food Service seeking an opportunity to utilize culinary and catering skills
- Strong presentation (plate and buffet) and knife skills; Assembling Mise en Place; Recipe reading – weights and measuring
- Catering and theme planning; menu planning and healthy cooking
- Experienced with Point of Sale Systems
- Ability to stand for long periods and lift/carry 50+ lbs.
- Possess **Food Handler's Certification** and in-depth knowledge of health and safety code regulations
- Fluent in **English** and **Spanish**
- Computer Literate, Internet Research and Email

EDUCATION

Essex County Community College	Newark, NJ
➤ Associates degree in liberal arts, expected 2018	
Star Career Academy	Newark, NJ
➤ <i>Diploma, Professional Cooking</i> , 12/2013	

CERTIFICATIONS

<i>ServSafe Food Handler Certification</i> , 2016	Online
Star Career Academy	Newark, NJ
➤ <i>Expanded Food Nutrition Education Program</i> , 2013	

EXPERIENCE

Self-Employed/Independent Contractor	New York/New Jersey Area
Catering Services	2007 – Present
➤ Negotiate menu and terms of contract with clients for catering services	
➤ Cook and prepare appetizers, entrees and desserts	
➤ Successfully catered events for clients serving over 100 guests	
➤ Prepare and serve food according to client instructions	
➤ Cater a variety of events including holiday parties, dinners and informal gatherings within New York City and New Jersey	

Essex Sports Café	Newark, NJ
Prep/Cook	2012 – 2013
➤ Prepared meals for busy sports café by chopping vegetables and other ingredients, making salads, and assembling entrees	
➤ Created and updated new dishes for breakfast and lunch menus	
➤ Prepped ingredients for meals and assembled dishes according to specifications of the head chef	
➤ Complied with standard portion sizes, cooking methods, quality standard and kitchen procedures	
➤ Opened kitchen area and performed duties such as washing dishes and maintaining a clean work environment, and stocking supplies	
➤ Properly stored meats, vegetables and leftover ingredients	
➤ Regularly cleaned kitchen equipment such as fryers, drip pans, stove, grill and overhead vents	

Federal Express	Newark, NJ
Package Handler	2005 – 2010
➤ Loaded and Unloaded packages from trucks and/or sorted packages and placed them on conveyor build for pick-up	
➤ Lifted, carried, pushed and pulled packages continuously during shift	
➤ Processed freight quickly and effectively by loading and unloading packages within 30 minutes, per truck	
➤ Attended shift meetings to review work format and receive updates pertaining rules, regulations and company policies	