

Echo Guajardo

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Objective: Seeking a position utilizing love of cooking and culinary education skills

EDUCATION

Le Cordon Bleu College of Culinary Arts

Certificate of Culinary Arts

Sacramento, CA Graduation May 2014

CORE SKILLS SET OF DEGREE PROGRAM

- Familiar with the production of all mother sauces, some classical derivative sauces.
- Knife skills, stocks, sauces, soups, vegetables, grains, fabrication, preparation of poultry beef/lamb/pork/and seafood and eggs
- Garde Manger
- Salads, appetizers, canapé's, tea sandwiches, sausage making, cured meats, fruits
- Cuisine Across Cultures (in progress)
- Hands-on training of regional dishes cooked with global ingredients. Food examined in the context of culture, geography and history

CERTIFICATIONS

SKILLS

- Excellent customer service
- Strong attention to food handling procedures
- Ability to prepare food nutritiously and in sanitary guidelines
- Ability to follow directions and recipes and remain focused in all situations
- Excellent knife skills

EMPLOYMENT HISTORY

11/2012 - Present Cashier

Panera Bread, Vacaville, CA

- Open/close bakery counter
- Assistant customers order
- Serve customers food
- Prepared customers food: assemble sandwiches, salads, soup and bakery

06/09-07/12 Shift Leader

Subway

Tempe, Az.

- Open and close restaurant
- Bake bread, cookies
- Assist customers with making sandwiches
- Catering orders
- Cashier

12/07-03/09

Front Office Medical Assistant

TLC Family Medicine Phoenix, AZ

- Check in & out patients
- Assist physicians
- Answer phone call
- Make patient referrals
- Billing