

Gabriel Lopez

Sous Chef

Line Cook

OBJECTIVE

I am seeking a position full or part time. With a good company that offers great benefits. I am looking for a permanent position to start as soon as possible.

I am a hard working individual. I have excellent work ethic. I am easy to train. I have a good sense of humor and get along with others easily. I can easily lead or follow. I am a self-starter and need little direction once acquainted with the work. I have many years working in the restaurant and hospitality industry and will make a great addition to your team.

EXPERIENCE

2009 – 2010

Round Table Pizza

146 Morgan Way

Mount Shasta Ca. 96067

(530) 926-2637

Supervisor

- Completed Supervisor training at Round Table University
- Responsible for supervision of up to 8 employees at a time.
- Maintaining a clean work environment
- Counting Cash for up to 3 cashiers and maintaining balance sheet for the entire store.
- Opening and Closing Duties.

2007 – 2008

The Stage Door Coffee House

414 South Mount Shasta Blvd.

Mount Shasta Ca. 96067

Out Of Business

Sous Chef / Baker

- Maintaining a clean work environment.
- Creation of specialized menu items.
- Everyday creating a new non menu item for lunch and dinner special.
- Creation of a new Sunday brunch menu every week.
- Special Holiday menu creation.
- Supervision of small work crew.

2005 – 2006

Pepperon' Pizzeria & Italian Restaurant

8293 Champions Gate Blvd.

Champions Gate Fl. 33387

(407) 397-7499

111 Taylor St.

Apt.321

San Francisco, Ca. 94102

Phone here

Dancingbears4ever@hotmail.com

Sous Chef / Pizza Chef

- Responsible of creation of weekly work schedules for the kitchen staff.
- Maintaining a clean and sanitary work environment.
- Creation of daily dinner specials.
- Leader of small kitchen staff.
- Preparing dinner entrees as well as pizza to order for delivery.
- Being able to handle customer complaints is a professional manner.

2004 – 2005

Planet Hollywood
1506 East Buena Vista Dr.
Orlando FL.
(407) 827-7827

Salad Chef

- Maintaining a clean work environment in a high volume work environment.
- Daily preparation of all aspects of salad design.
- Closing duties of high volume operation.
- Following directions of the Sous Chef and Executive Chef

2001 – 2003

Perkins Family Restaurant and Bakery
1570 West Irlo Bronson Highway
Kissimmee Fl. 34746
(407) 396-8960

Short Order Cook / Line Cook

- Maintaining a clean work environment in a high volume environment.
- Following directions of Lead Cooks.
- Working well and getting along with co-workers.
- Management certification in Serv Safe.

EDUCATION

2013-2014
San Francisco City College

2000-2001
Indiana University
Art & Business
G.P.A. 3.8

1998 -2000
Oakland City University

Culinary Arts AA
Graduated with a 4.0 G.P.A., passing all given classes with honors.
Excelled in all cooking classes as well as management classes.

PERSONAL REFERENCES

- MONTANA HENDRICKS
704 LIBERTY AVE.
WEED, CA. 96094
530-925-6616
- DARIUS FRANCHOT
P.O. BOX 1176
OAKDALE, CA. 95361
- HENERY SMITH
125 JEREMY DR.
DAVENPORT, FL. 33837
863-512-3851