

Francisco J. Perez
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Objective

Finding a local kitchen where I can use my current skills and obtain new techniques, procedures, styles and ethnic aspect of food where advancement opportunities are offered.

Professional Experience

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| MGN Five Star Cinema, Frame 128 Kitchen Kitchen supervisor/ Entremetier/ Tournant | May 2013 – October 2013 |
| <ul style="list-style-type: none">• In Charge of all starches, vegetables and plating of each dish taken out• Cover other stations when needed for service as well setting up• Perform extra responsibilities as requested by the Chef or Sous Chef• Keeping communication within the line• Follow recipes, food control and presentation specifications as set by the restaurant management | |
| Industriel Urban Farm Cuisine, Los Angeles, CA Line Cook/ Baker | February 2013 – May 2013 |
| <ul style="list-style-type: none">• Maintaining organization of walk-in, station and dry storage• Preparation of food and line before service• Keeping presentation and portioning as required• Bake daily artisan breads• Preparation of desserts, sauces & garnishes available in menu | |
| The Fat Dog Gastro Pub, West Hollywood, CA Line cook/ Kitchen Supervisor | April 2011 – February 2013 |
| <ul style="list-style-type: none">• Supported the Opening in preparation of menu items & organization of the kitchen• Execute & expedite tickets on time• Restock all items as required throughout the shift• Mise en place such desserts from scratch offered in the restaurant• Maintain food control by avoiding spoilage/waste• Assisting other cooks when needed help/advice | |
| Café Surfas, Culver City, CA Line cook/ Kitchen supervisor | July 2010 - May 2012 |
| <ul style="list-style-type: none">• Supervise staff in absence of the chef• Order bread, produce and meats when needed for next day• Prepared attractive salads, sandwiches, appetizers and entrees for catering events• Maintained safe, sanitary, and orderly work area• Responsible of preparation for hot line and pantry station• Prep and bake products offered in the menu• Preparation of market salads and daily soup | |

Education

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| Los Angeles Trade-Technical College, Los Angeles, CA Culinary Arts & Professional Baking Department <ul style="list-style-type: none">· An American Culinary Federation certified program offering the training, practice and experience needed in the entry of the culinary field.· Professional Baking in preparation and production of dough, batters and fancy pastries in different form of techniques.· National Restaurant Association Serv Safe Certification· Culinary Arts diploma of completion | July 2007 - June 2011 |
| General Education classes <ul style="list-style-type: none">· In process of completing and obtaining Associate Degree in Arts | August 2011 -Present |

Other Potential Qualifications & Achievements

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| <ul style="list-style-type: none">· Knife skills· Receive orders and handle invoices· Performs multiple tasks smoothly & efficiently in a fast-paced environment· Intermediate computer skills· Organized and dedicated with positive attitude· Ability to follow recipes, instructions, and guidelines· Meticulous worker; attentive to quality & detail· Bank of America Scholars in Art- 2007, High school diploma 2003-2007· J.R.O.T.C. Scholastic Excellence Medal· J.R.O.T.C. Military Order Of World Wars Award of Merit All-City 1st Place Platoon Drill 2004-2005· J.R.O.T.C. 2nd Place in All-City Squad Competition 2004-2005 | |
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References

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| Eric Greenspan The Roof on Wilshire & The Foundry, Chef and Owner | 213.840.2852 |
| John Gladish The Fat Dog Gastro Pub, Chef and Owner | 323.244.3913 |
| Jorge Gomez Café Surfá, Chef | 323.945.9076 |
| David Fuerte Anaheim Angel Stadium Diamond Club, Sous Chef | 562.536.6786 |
| Kareem Shaw Frame 128 Kitchen, Executive Chef | 626.277.1201 |
| Alvin Charles The Den Hollywood | 310.714.0373 |

Personal References

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| Jessica Castillo | 213.309.5861 |
| Jocelyn De Leon | 626.774.4368 |
| Armando Olvera | 323.253.3608 |
| Jasmine Chavez | 323.807.1158 |