

Professional Profile

- Experience Working in a Food Preparation Environment, Filling Orders and Developing Menu Items
- Ability to get the Job Done by Employing Critical Thinking, Organizational, and Problem Resolution Skills
- Basic Spanish Speaker
- Shipping and Receiving of Food Stocks and Supplies
- Prepared a Variety of Entrées, Vegetables, Desserts, and Refreshments
- Led Cooking Staff for Catered Events
- CA Food ServSafe Certified – May/2015
- Scratch/Batch Cooking
- Strong Teamwork Skills and Ability to Work Independently with Little to No Supervision
- Received Commendations for being Dependable and Hard Working
- Capacity to Multi-Task & maintain Poise and a Sense of Humor amidst a Fast Paced and Demanding environment
- Trained and Supervised Workers
- Excellence in Prepping and Planning
- Maintained Safe and Sanitary Work Area
- Familiar with Standard Kitchen Equipment

Culinary Experience

The Party Staff, Los Angeles, CA, Oct/2013 - Present

Cook: Perform in temporary cook Assignments as needed in Various kitchens. Prepare Raw Food Items for Cooking, Cook foods according to provided Recipes, Expedite Orders, Maintain Safe, Sanitary and Organized Work Space. Prepare food to order and/or in cafeteria/buffet style.

Tavern, Brentwood, CA, May/2013 – Oct/2013

Hot Line Cook: Complete Ticket Orders according to level of Priority while Rotating between Wood Fire Grill, Sauté, Oven, and Pantry Stations in an Upscale setting. Prepare Raw Food Items for Cooking, Fire/Expedite Tickets as Needed, Organize/Maintain/Sanitize Walk-In Refrigerator, Maintain Safe and Sanitary Work Space.

Seoul Sausage Co, Los Angeles, CA, Dec/2012 - May/2013

Hot Line Cook: Complete Tickets in Order of Priority at Grill/Fry/Oven Stations, Make Sauces, Make Marinades, Prepare Raw Food Items for Cooking/Serving, Expedite, Take Orders, Prepare Daily Grocery List, Maintain Safe and Sanitary Work Area