

BRIAN QUINTEROS

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OBJECTIVE: Seeking a challenging position where I can utilize my experience and professional skills as an asset to the company and grow with the company.

SUMMARY OF QUALIFICATIONS

- Energetic and hard working
- Attentive to details and focused
- Punctual and a team worker
- Willing to learn new processes
- Follow instructions in detail

PROFESSIONAL EXPERIENCE

Work Force Outsourcing – Los Angeles, CA Apr. 2013 – Jan. 2014 Cook

Working In different Companies Casinos and Comedy clubs to get the food going out and to be served.

- Getting the rush hour service and serving all the food in order as it was received.
- Making and preparing all the food that is needed for the next day. Preparing a list of items that would be needed to be ordered in case food ran out. Talking to the owners about how service was going.

PROFESSIONAL EXPERIENCE

CAM Services -- Alhambra, CA Feb 2011 – Feb 2013 Maintenance

Responsible for Changing trash lining daily, keeping the leafs off the ground and keeping the parking structures swept.

- Kept and organized the cleaning supply and always ordered the right equipment.
- Was a handy man when it came to small time fixing like light bulbs.

Cole's French Dip – Los Angeles, CA Sept 2009 – Sept 2010 Line Cook

Responsible for the assembly line cooking, plating and garnishing of food, a daily special to serve food.

- Coordinated with Executive Chef in conducting daily inventory and organizing restaurant including creating prep list and cleaning procedures.
- Prepared meals in a high volume kitchen with exceptional quality emphasizing fine details, precision and presentation
- Contributed to the development of new dishes.

M'Dear Bakery & Bistro – Los Angeles, CA Sept 2007 – June 2008 Lead Cook

Responsible for preparing food daily as outlined on the Food Production Worksheet including but not limited to handling the tasks of maintaining kitchen sanitation and safety standards.

- Provided support in areas of receiving and stocking food products and items
- Performed responsibilities of assisting with setting-up, servicing and cleaning-up of food production
- Ensured proper sanitation and storage of kitchen equipment.
- Estimated purchasing needs, set standards for quality and quantity, minimize waste by using prep sheets, and train new kitchen staff.

H.A.R.T. Hospitality – Los Angeles, CA July 2004 – May 2009 Cook

Responsible for clean food preparation, equipments, counters, tables and other work areas.

- Provided support in areas of receiving and stocking food products and items.
- Prepared food daily as outlined on the Food Production Worksheet
- Assisted the Executive chef in coordinating and creating special food items as assigned.

EDUCATION

- East Los Angeles College – Los Angeles, CA 2011 – Present. Transferring to Cal State LA
- Manual Arts High School – Los Angeles, CA, 2004, Diploma
- Los Angeles Trade Technical College – Los Angeles, CA – 2007 – Certificate in Culinary Arts
- ServSafe Food Handler Certificate – Los Angeles, CA January 2012
- Job Readiness Skills, Deans Honor Award, and finishing my AA and AA in Social Science and Behavior