

OBJECTIVE

I am seeking employment in the culinary industry that will allow me the opportunity to utilize my knowledge and skills, as well as provide continued opportunity for professional and personal growth.

EDUCATION

Le Cordon Bleu Institute of Culinary Arts, Pasadena, CA (May 2010 – February 2011)

Culinary Arts skills

Knife skills, stocks, sauces, soups, Fabrication, and preparation of poultry, beef, lamb and etc.

Baking and Pastry

Yeast breads, laminated dough, cut in dough, pastries, pies, tarts, cakes, cookies, custards, and frozen desserts

Garde Manager

Salads, appetizers, canapé's, tea sandwiches, sausage making, cured meats, fruits

Restaurant Practicum

Full service, fine dining on the Le Cordon Bleu. Sous Chef for the Spain buffet activities.

CERTIFICATIONS

- *Servsafe Certified Food Protection Manager*

EMPLOYMENT

Golden Rose Florist, Rosemead, CA (Jan 2011 – Jan 2014)

<http://www.fromaonmelrose.com/index.php>

- Accounting and payroll services.
- Trained new staff on company policies and enforced safety regulations.
- Maintain the fresh flowers inventory.
- Operate and train employee on the POS Systems.

Froma, Melrose, CA (July 2011 – July 2013)

<http://www.fromaonmelrose.com/index.php>

- Preps, prepare and cook food according to instructions.
- Trained new workers on company policies.
- Maintain the foods inventory.
- Run the POS System
- Wine, Charcuterie and fromage knowleged.

Embassy Suites Valley Plaza Cafe, Santa Clara, CA, (May 2010 to February 2011)

<http://embassysuites1.hilton.com>

- Maintained work area and food preparation equipment.
- Line cook for grills, salad, deep fryer station and AM breakfast buffet.
- Maintain the foods inventory.

Party Staff, San Jose, CA, (March 2010 to June 2010)

<http://partystaff.com/>

- Prepared foods requiring short preparation time.
- Maintained work area and food preparation equipment.
- Manage buffet. Invention new theme and creations.

Internship, IL Bottaccio di Montignoso, Montignoso (MS) (Italy), (October 2009 - December 2009)

<http://bottaccio.it/it/home/>

- Maintained the cleanliness of food service areas and equipment.
- Assigned and coordinated the work of employees to promote efficiency of operations.
- Learn the traditional way of making pasta, sauce, and differences region of foods.
- How to use Seasonal products and keep inventory.