

Ernest Pitre- Resume

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Objective

To bring to your organization enthusiasm, dedication, responsibility, and good work ethic, combined with a desire to utilize my skills obtained through experience

Training

FareStart Culinary Arts Training Program, Seattle, WA Graduate, March 1 2012

- *Commercial cooking course – trained in sauté, soups, hot line, pantry, and catering*
- *Quantity meal prep for daycares and shelters – up to 2500 meals a day*
- *Worked with renowned chefs to prepare up to 250 covers per night, including: Chef Steve Cain & Ken Sharp of **Aqua by El Gaucho** and Chef Peter Jahnke of **Fonte Café & Wine Bar***
- **Acquired over 60 hours of knife handling skills, demonstrating both speed and accuracy**
- *Obtained Food Handler's Card – demonstrated proper food safety and sanitation procedures*

Cooking Experience

Center Plate/Safeco Field Prep Cook/Cook Seattle W.A. March '13-Oct'13

Washed and cut various vegetables, and prepared starches for cooking.

Prepared hot food in hotel pans, and transferred them to hot boxes.

Seasoned various meats to cook in conventional ovens.

Tommy's Joyst Prep/ Line cook San Francisco May '08 – July '11

- *Wash, cut, and prepare foods designated for cooking.*
- *Set up location in line with restaurant guidelines*
- *Strong knowledge of food preparation and presentation methods, techniques, and standards.*

Bagel Boys Baker Alameda, CA Nov. '04 –

Feb. '07

- *Responsible for first shift preparation including opening store at 4:00am*
- *Prepare dough, following recipe.*
- *Monitored oven times/temps to ensure product quality and consistent – Nov '04*

Education - Woodrow Wilson High School – San Francisco, CA June 1989 Diploma
Laney College, Oakland, CA. – 1 yr of culinary arts completed Sept. 99-June 00

References

Buck James -FareStart 206-433-1233

Tamara Atkins-Tommy's Joyst 415-417-1391

Larell Davis -CenterPlate 206-931-1961

