

Henry Luna

- Over ten years experience in the food service industry.
- Experience in managing up to 50 people in a variety of positions.
- Served conventions with up to 70,000 people, and fine dining rooms with 400 covers.
- Experience using flat tops, grills, fryers, ovens, and exposition cooking stations.

Work Experience

Cirque Du Soleil (San Francisco, CA)

11/2013-01/2014

Cook

- Worked with staff to put out entrees.
- Worked with chef and staff

Chartwells SF State (San Francisco, CA)

10/2009-06/2011

Lead Line Cook II

- Cooked meals for the students.
- Did banquet partiers there as well.

Cafe Flora (San Francisco, CA)

02/2013-06/2013

Lead Supervising Cook

- Cooked breakfast, lunch and dinner and held brunch. Average covers for 200 covers during a shift.

Gate Gourmet (San Francisco, CA)

Chartwells SF State (San Francisco, CA)

10/2009-06/2011

Lead Line Cook II

- Cooked meals for the students.
- Did banquet partiers there as well.

Cafe Flora (San Francisco, CA)

03/2008-09/2009

Lead Cook

- Cooked meals for first class and business class at British Airways.
- Took charge of inventory and ordering.
- Checked in with night supervisors to coordinate shifts.

Aramark (Las Vegas, NV)

06/2003-03/2007

Cook, Lead Cook

- Production for main room and gold room.
- Work with a team to serve 16000 people, managed up to 50 employees at one time.
- Exposition cooking, expedited food, worked in pantry and garde manager.

Rio All Suite Hotel and Casino/Caesar's Palace/Bill's Gambling Hall and Saloon/Paris Bally's (Las Vegas, NV)

09/2004-01/2007

Master Cook

- Cooked for Anton's Voodoo Lounge, All American Grill, and Rio's as well as convention cooking and American Bistro cooking for Harrah's Inc.
- Worked in rooms with over 1000 covers per night.
- Exposition cooking, pastry, pasta, pantry, saute, and front line.

Main Street Station (Las Vegas, NV)

09/2002-06/2004

Specialty Cook/Quality Control Office

- Production for The 777 (700 cover), Pullman Grill (300 cover), and Buffet (900 cover)
- Exposition cooking for the banquet room, expedited food
- Maintained a clean and sanitary work environment by ensuring that work surfaces were cleaned and sanitized, and maintaining quality of food coming from warehouses.

MGM Grand (Las Vegas, NV)

Lead Line Cook

-Production for 600 covers for lunch and 1000 covers for dinner.

-Exposition food for the line and to the room.

Education

School of Business and Commerce (San Francisco, CA) *Food and Beverage Certification*