

Benjamin Halimah

168 Parque Drive
San Francisco Ca 94134
(415)279-4206
bhalimah@gmail.com

Qualifications

Partnered in owner/operated small business
Strong knife skills
Safe Serve Certified
Possession of knife kit and non-slip shoes
Background in Guest Services
Second generation Line Cook

Objective: Opportunity to stage for line cook position

Experience

Eureka Restaurant -Lounge
4063 18th Street
San Francisco CA 94114
Line Cook 7/13-11/13
(415)431-6000
Assembly from Pantry, Sauté and Fry stations
Proficient at ticket management
Skilled in production and Mise en place
Pride in all dishes prepared and plated

Dixie

One Lettermen Drive
San Francisco CA 94129
(415)829-3363
Line Cook 7/12- 11/12
Responsible for prep and lunch service
Member of opening team
Prepared station dishes from scratch
Adapted to daily menu changes

Pacific Catch

1875 Campbell CA 95008
(408)879-9091
Line Cook 4/11-1/12
Provided service from an open line kitchen
Experienced on grill, pantry and finish stations
Excelled under the pressure of dinner rush
Informed Chef of Inventory levels

San Jose Joe's

1701 Airport Blvd. Ste. B
San Jose CA 95110
(408)293-6332
Lead Line Cook 4/10-12/10
Prepared guests orders to company's recipes as well as any requests
Offered support to any team member in order to provide optimal service
Breakdown and sanitation of work station preparing it for next service
Supervised kitchen staff of fourteen

Morton's Steakhouse

Park Ave
San Jose CA 95113
(408)947-7000
Sauté Line Cook 1/07-2/08
Responsible for preparing all sauces, starches and appetizers for service
Experienced on Broiler, Pantry and Sauté
Willingness to cross train
Voted Employee of the Month

Hotel Sofitel

223 Twin Dolphin Dr
Redwood City CA 94065
(650)-598-9000
Receiving Clerk 6/03 - 9/06
Responsible for ordering U.S. Foods Co. and Greenleaf Produce
Organized all freezers and dry goods
Distributed supplies to the hotel's outlets
Conducted monthly storeroom inventory
Assisted Executive Chef
Voted employee of the year

Papa's Cucina

929C Edgewater Blvd
Foster City CA 94404
Partner/Manager 12/89-6/200
Created concept and menu with partners
Oversaw all food preparations
Supervised and trained staff of six