

Daniel Corral

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Objective

To obtain a position in the hotel and restaurant industry that is challenging and rewarding

Summary of Qualifications

- Over 10 years' experience in the Culinary field
- Bilingual Spanish / English
- Highly skilled in preparation of diverse food item
- Knowledge of safety, cleanliness and safe food handling measures
- Proven record of service excellence

Employment

2012 – Present Delancey Street Restaurant Line Cook / Server/ Caterer
San Francisco, CA

- Serving multiple tables while providing quality customer service
- Ensure that guest have everything they need to have a pleasant dinning experience
- Set up location in line with restaurant guidelines
- Assist with the cleaning, hygiene, and organization of kitchen, barge in coolers, and all storage areas
- Follow recipes, piece controls and presentation specifications as set by the restaurant management

2009 – 2012 Table 260 Kitchen Manager
Sacramento, CA

- Coordinate efforts of the front end with the kitchen
- Ensure food quality and quantity
- Monitor food waste and manage inventory levels
- Ensure kitchen sanitization and hygiene procedures
- Ensure appropriate staffing and schedule

2005 – 2009 Celestine's Voodoo Lounge Kitchen Managers
Sacramento, CA

- Scheduling and ordering food for Caribbean Bistro
- Hiring and training all new staff and creating weekly staff schedules
- Developing all daily food specials
- Responsible for all food and labor costs

1999 – 2004 Stagecoach Restaurant Lead Cook
Sacramento, CA

- Responsible for line set-up, daily specials, prep and expediting

Certificate and Diplomas

2014 Serve Safe Food Handling

2007 Charles A Jones Skills and Business Center

Culinary

Diploma