

Antonio Munguia

-----Objective-----

To further my culinary skills, learn as much as possible, and grow within a company

-----Summary-----

Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens

-----Highlights-----

Focused and disciplined	High volume production capability
Focus on portion and cost control	Knife Skills
Inventory management familiarity	Efficient Multi Tasker
Active listening skills	Consistent and Hard Working
Great attitude and team player	

-----Experience-----

SPLIT BREAD

San Francisco, CA

Kitchen manager

2012-Current

- Trained staff and oversaw the kitchen to ensure consistency and accuracy
- Control food cost and labor cost.
- Did nightly meat/produce/dry goods ordering to ensure that we always had what we needed on hand and tying it in with our food cost.
- Worked to keep food waste at a minimum
- Worked hand in hand with other back of the house employees to ensure we put the best food forward
- Ran weekends for two years to ensure that the restaurant met all standards and upheld them, both front of house and back of house.
- Organized prep for large catering orders, as well as putting out catering orders on a daily basis.

MIXT GREENS

San Francisco, CA

Prep/Line/Grill Cook

2010-2012

- Started as prep cook, quickly advanced and promoted to grill cook
- Responsible for cooking all proteins perfectly as well as other items
- Developed great multi-tasking and efficiency skills
- Maintained food quality.

TASTE OF JOY

San Francisco, CA

Line Cook

2008-2010

- Responsible for running the kitchen
- Prepared everything on the menu as well as performed any and all tasks that were asked of me

-----Education-----

California Culinary Academy 2008