

Javier R. Juarez

(951) 551-4374 ChefJavierJ67@gmail.com

Work Experience

Banquet & Catering Chef Hiddenbrooke Golf Course
Vallejo, CA

06/2013-present

Manages day-to-day operations, ensuring the quality, standards and meeting the expectations of the guests. Assists in determining how food should be presented and creates decorative food displays. Prepares and cooks foods of all types, oversees timely food firing and delivery. In charge of catering event inventory, prep and task lists.

Line Cook, Lucca's Bar & Grill
Benicia, CA

03/2013-06/2013

Morning inventory, daily prep work, creating daily specials alongside the head chef, worked grill and appetizer stations

Catering Chef, B.C. Fine Catering,
Murrieta, CA

04/2011-06/2012

Catered for wedding parties, business events etc., tastings for future bride and groom, worked in various stations; grill, sauté, prep and plating

Head Chef, P's & Q's
Temecula, CA

11/2010-04/2011

Designed the menu using the freshest quality products, hired and trained staff, handled the scheduling as well as ordering of all products

Grill Manager, Lake Elsinore Storm Baseball Stadium
Lake Elsinore, CA

2/2009-7/2011

Grilled for the entire baseball stadium, had the only grill in the stadium, worked in a high volume area and very fast paced environment, was in charge of the inventory as well as scheduling

Line cook, Embassy Suites
Temecula, CA

3/2010-10/2010

Cooked for the restaurant, room service and bar areas as well as banquets when needed, prep for luncheons and for wedding parties as well as maintain what is needed for the line, maintain the known standard for the Hilton Corp.

Lead Line Cook, Southern Stuffer
Temecula, CA

8/2008-11/2009

Helped create authentic southern cuisine, created chef specials for Friday and Saturday nights which I organized to have live jazz performers, helped in all of the ordering as well as training

Education

Chaparral High School Temecula, CA Graduated 06/2003

Certifications

Serv Safe National Restaurant Association manager card

References

Chef Juan Garcia (951) 760-6394

Steven Adam (951) 321-9566