

Leobardo Lopez

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OBJECTIVE: To obtain a position as a Line Cook or Sous Chef

QUALIFICATIONS:

- 10 + years of culinary experience
- Knowledgeable and practiced supervising teams in a catering environment.
- Well versed in all cooking methods
- Completed a culinary arts program
- Experienced in menu creation
- Experienced in cost control and working with vendors
- Safety and sanitation certified
- Flexible work schedule
- Trained and experienced in creating food items from scratch
- Preparing desserts and dough
- Decorating and garnishing
- Hard working team player and dependable
- Knowledge of cooking methods

WORK HISTORY:

CET Catering with a Cause, San Jose, CA

Mar 2010-Mar 2013

Sous Chef

- Performed demonstrations, worked at fairs, festivals and events to create specialty menu items.
- Responsible for front of house banquet set up.
- Responsible for food preparation and serving of clientele.
- Trained prep cooks and volunteers in food preparation.
- Plated and buffet style serving.
- Additional duties include supervising the students.

Hilton Garden Inn, Fairfield, CA

Dec 2008-Sep 2009

First Line Cook, Sous Chef, Assistant for Banquets

- Prep the food for two areas restaurant and banquets.
- Prepare menus for banquets, as well as the restaurant menu.
- Perform set ups for banquets

Stevie's, San Jose, CA

Sep 2009-Oct 2010

Assistant to Sous Chef/ Line Cook

- Prepared international cuisine for breakfast, lunch and dinner.
- Worked independently on the line.
- Created dinner specialties including steak and lobster.

Denny's & Red Robin, Fairfield, CA

1993-2001

Line Cook/Kitchen Manager

- Performed Inventory-schedules and supervise the kitchen staff.
- Responsible for basic duties such as prepping food, cooking and serving.

EDUCATION:

Center for Employment Training, San Jose, CA

2008

Certificate of completion for the Culinary Arts Program