

Jesse Reyes

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OBJECTIVE

To use my culinary skills to influence the taste, quality and variety in menu development, achieve customer satisfaction and increase profitability.

SKILLS

- Committed to 100% Customer Satisfaction
- ServSafe certified
- Menu and recipe development
- Quantity cooking
- Outstanding attention to detail
- Creative problem-solver
- Baking breads and pastries
- Salad preparation
- Inventory control
- Presentation oriented
- Exceptional knife skills
- Strong leadership
- Safety and sanitation

PROFESSIONAL EXPERIENCE

Cook

- Prepares and serves meals for large parties up to 200 guests
- Develops menu and distributes assignments to the kitchen staff
- Monitors food distribution, ensuring that meals are delivered to the correct recipients
- Places food servings on plates and trays according to orders or instructions
- Prepares food items such as sandwiches, salads, soups, and beverages
- Monitors food preparation and serving techniques to ensure that proper procedures are followed
- Utilizes professional equipment such as buffalo chopper, Hobart mixer, salamander, jacketed steam kettle, grill flat top, and steamers

Line Cook

- Seasons and cooks food according to recipes or personal judgment and experience
- Bakes, roasts, broils and steams meats, fish, vegetables and other foods
- Stores food in designated containers and storage areas to prevent spoilage
- Prepares a variety of foods, such as meats, vegetables, desserts, according to customers' orders
- Wash, peel, and cut various foods, such as fruits and vegetables, to prepare for cooking or serving
- Stocks cabinets and serving areas with condiments, and refill condiment containers as necessary
- Places food trays over food warmers for immediate service, or store them in refrigerated storage cabinets
- Mixes ingredients for green salads, molded fruit salads, vegetable salads, and pasta salads

Customer Service

- Professionally interacts with students and staff while presenting a positive attitude and reliability
- Cleans and sanitizes work areas, equipment, utensils, dishes, or silverware
- Keeps work stations in a clean and orderly condition keeping to company standards
- Helps train new students and volunteers, giving directions and assignments within the kitchen
- Maintain highest level of customer care while demonstrating a friendly and cooperative attitude at all times
- Provides excellent customer service by offering extra help and satisfying concerns to ensure continued business

WORK HISTORY

The Old Spaghetti Factory	Fullerton, CA	2013-2014
Salvation Army	Santa Ana, CA	2012-2013
Bowlmor Lanes	Tustin, CA	2012
Orange County Rescue Mission	Tustin, CA	2011-2012
American Shield	Garden Grove, CA	2010-2011
Staff Pro	Huntington Beach, CA	2009-2011

References Available Upon Request