

PENN FOSTER CAREER SCHOOL

Upon the recommendation of the Faculty
and Administration

ENRIQUE LOPEZ

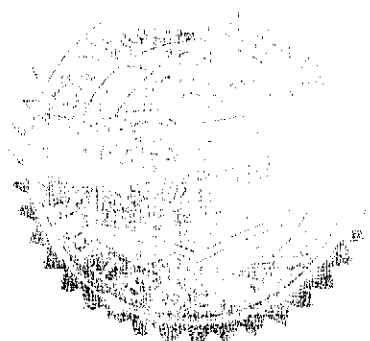
is hereby awarded a

Career Diploma

for the completion of the program

HOTEL/RESTAURANT MANAGEMENT

In testimony whereof, the undersigned have subscribed their names and
affixed the seal of the institution this
6th Day of July 2007



Stuart J. Udell
President, Penn Foster Career School

Connie C. Dempsey
Chief Academic Officer

Enrique Lopez

.739 Sacramento Ave. Spring Valley, Ca 91977 · (619)315-8579 · kikilopez1975@gmail.com

Objective:

I am a highly motivated multi-faceted team leader with a strong "roll up your sleeves" ethic seeking a challenging but rewarding career in the Food Service & Clinical Nutrition Management where integrity, acquired skills and education will be utilized towards growth and advancement.

Summary of Qualifications:

Over 20 years of dedicated and extensive hands on experience in the Food & Nutrition Services profession in both clinical and restaurant settings. I share a love and passion for cooking and nutrition studies and diet therapy. Skilled at building a strong team environment, supporting and encouraging culture change, overall patient care & nutritional health, ensuring food safety at all levels of production and service, MDS documentation, successful and profitable budget adherence, the proper ordering of food items to meet the requirements of the menu and census, managing all dining areas & patient meal trays for accuracy proper food temp & overall presentation, employee moral and support, encouraging open communication through all staff & department heads. Knowledgeable in nutrition and diet therapy, title 22, CA Food Code regulations.

Education, Certificates & Diplomas:

Mt. Miguel High School Spring Valley, Ca- Diploma 1993

San Diego Mesa College San Diego, CA- Dietetic Nutritional Management Certificate 2008

Penn Foster Career School Prescott Valley, Ariz- Restaurant Manager Diploma 2007

Thomson Prometric Prescott Valley, Ariz- Food Safety & Sanitation Certificate 2006

Work Experience:

2007-2012 Windsor Gardens of Golden Hills San Diego, Ca- Director of Food Services

Duties included but not limited to the day to day operations of the Food Service Department, supporting and encouraging culture change, overall patient care & nutritional health, ensuring food safety at all levels of production and service, M.D.S. documentation, successful and profitable budget adherence, the proper ordering of food items to meet the requirements of the menu and census, managing all dining areas & patient meal trays for accuracy, proper food temp & overall presentation, employee moral and support, encouraging open communication through all staff & department heads. Knowledgeable in nutrition and diet therapy, title 22, CA Food Code regulations.

2005-2007 Mt. Valley Regional Hospital, Prescott Valley, Ariz- Sous Chef/ Diet Clerk

Duties included but not limited to the day to day operations of the Food Service Department, production of patient meals, catering and employee functions, food safety and sanitation regulations, assisting the registered dietitian in clinical nutrition assessments and diet data collecting, monitoring of patient meals for accuracy and presentation, patient diet and food concerns.

2000-2005 Veterans Home of California, Chula Vista, Ca- Dietary Cook/Diet Clerk

Duties included but not limited to the production of patient served meals, therapeutic diets, grill cook, patient tray line, diet clerk, catering assistant, cafeteria aide, cold prep.

7/1993-5/2000 Alvarado Medical Center, San Diego, Ca- Food Service Worker

Duties included but not limited to the production of patient served meals, therapeutic diets, grill cook, patient tray line, diet clerk, catering assistant, cafeteria aide, and cold prep.



TO
ENRIQUE LOPEZ

06/20/2012

06/20/2017

DATE OF EXPIRATION _____
Local laws apply. Check with your local regulatory agency for recertification requirements.

Paul H. Brown



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