

Roberto Mendoza

510 Branham Ln. E. Apt 33

San Jose CA. 95111

Cell. 408) 859-3506

E-Mail mendozarober05@gmail.com

Objective: I am searching for a job that offers a growth opportunity where new skills can be learned and practiced. All this while my previous experience and accomplishments can be put to work towards a common goal.

Experience

September 23, 2013 / Present

El Camino Hospital Los Gatos

815 Pollard Road

Los Gatos, CA. 95032

Tel. 408) 378-6131

Title: Cook I

Responsibilities:

Cook and serve food for patients, cafeteria and catering. Maintain menus with accuracy, consistency, eye appeal and portion control.

Food Handling: Cooks food in the right temperatures (165 F +) and holds food at 140F to meet quality and safety standards. Maintain temperature records of food, refrigerators, freezers, cover and labels all items.

HACCP Procedures: Uses proper hand washing, thawing, cooling, and sanitation procedures, uses thermometer accurately, stores and rotates food/supplies according to established procedures and regulations. wear hair net gloves and a clean aprons and keep a professional appearance with a good personal hygiene.

Preparing / Serving Food: Uses standardized recipes and procedures when preparing menu items. Uses garnish as specified and as needed, presents food attractively and make sure food does not run out during serving time. Complies with modified diets requirements, correct measurements and portion sizes and correct scaling of recipes for proper portion quantity. Set up trayline food according to established procedure and time frame using correct serving utensils.

plans food Production: Thaw food according to established procedure and safety regulations, marinate food according to recipe instructions, effectively utilizes leftovers. suggests creative menu items and assist in recipes development.

Equipment: Effective use of equipment in a safety manner, and clean and sanitize after each use. keep manager informed regarding any equipment repair.

Organizes and Completes Assigned Work: Performs routine of work without being told, reminder/ directed. Produce a quality work product within the deadline or negotiates a new deadline in a timely fashion. Schedule flexibility in adjusting personal to complete workload and assist in case of department needs.

Experience:

September 3, 2009 / March 10, 2014
Valley House, Skilled Nursing & Rehabilitation Center
991 Clyde Av
Santa Clara CA. 95054
Tel. 408) 988-7666
Title: Head Chef / Kitchen Manager

Responsibilities:

Responsible in a two hundred beds facility for food production and the maintenance of overall safety and sanitation of the dietary department.

Menus: Development of seasonal cycle menus according of the USDA nutritional guidelines to provide to our residents a nutritional meals and snacks,

Inventory/Ordering: Total Responsibility for maintain adequate dietary inventory, ordering and receiving from different suppliers using online system, and making a thoroughly inspection of the products to ensure quality and freshness meets the highest standards at the time of deliveries, In addition, the rotate of emergency food and supplies using "Use By" guidelines. Keeping all this under the given budget.

Food Preparation: Direct the preparation of food making from scratch and implementing preparation and serving methods included handling techniques in order to warranty quality control.

Food Serving/Tray line: Daily check of tray line to ensure residents meals are serving in a correcting manner, following up therapeutic diets, mechanically, portion control or any special diet or texture for residents needs, continuing with a dining room rounds and making residents' interviews for food acceptance or preferences.

Catering/Special Events: Plan and execution of the residents' special events; such as ,Candlelight Dinner, Welcome Dinner,Breakfast Club, Residents and Families Brunch, In addition, Marketing, Annually Open House and Employee's meals.

Instructing Dietary Staff: Having frequently in-services of safety and sanitation, food handling, cross contamination, food temperatures, food cool downs procedure, methods for washing dishes, plan of disaster and the use of emergency food and supplies, fire drills,Hand Washing and Personal Hygiene and others inservices as we often need it. In order to work under the health department codes (title 22).

Kitchen Equipment: Monitor and maintain all the equipment in a good conditions reporting immediately any repair to the maintenance director.

Office Work: Assist to the D.S.S keeping updated residents' files and make diet changes, nourishments and printing out daily diet cards for serving residents meals, using Tray Sys program. Organize and keep in yearly files records of food temperature,refrigerators,cleaning assignments, PPMs, food cool down procedure, employees' inservices. Involve in the employee's hiring, orienting, training, evaluating, promoting, and the control of labor hours. Responsible to report weekly expenses (vendors invoices). Make strategies and organizes assignments in order to achieve maximum effectiveness and efficiency. Take absolute control of the entire department in the D.S.S absences.

Experience

July 1, 2001/ August 1, 2012

Mission Villa Alzheimer's Residence

3333 South Bascon Av

Campbell CA. 95008

Tel. 408) 559-8301

Title: Head Chef / Kitchen Manager

Responsibilities:

Total management of Dietary Department in a fifty beds facility this includes:

Menus: Planning of cycle seasonal menus to provide nutritional meals and snacks to our residents, according to the USDA nutritional guidelines. Supervised and authorized for a registered dietitian.

Food Preparation/ Serving : Monitor and execution of food preparation and presentation making most of the food from scratch (soups, starches, gravies, sauces, pastries, daily baked of fresh bread and the use of fresh vegetables and fruits) serving under the right portions following the menu guidelines for each resident's diet and texture. Make daily rounds at the dining area and interview residents for food acceptance or preference. Discuss resident's needs and follow Dietitian (RD) recommendations for each resident.

Inventory/ Ordering: Responsible for weekly food inventory, and the organization of food storages using FIFO guidelines. Make Ordering and receiving, from different suppliers using online system. Maintain an emergency inventory and Make a weekly expenses report, keeping all this under the given budget

Catering: led coordination with other departments for any special event such as; Open house, Candlelight dinner, Family's BBQs or any marketing event.

Instructing Dietary Staff: Supervise and training all dietary staff having regularly in-services of food safety, cleaning and sanitizing of the entire department, cross contamination, follow safety guidelines to prevent incidents, Hand washing, Personal Hygiene and work under the health department regulations (title 22) keeping track of temperatures of food, refrigerators, freezer, dishwasher machine and PPms.

Dietary Staff: Responsible for hiring, training, orienting, evaluating, and management of labors hours (Payroll) for all dietary staff

Equipment: Monitor all the kitchen equipment to maintenance in a good working conditions.

Experience

March 1994 / June 20, 2001

Mission de la Casa Skilled Nursing Home Care

2501 Alvin Av. San Jose CA. 95121

Tel. 408) 238-9751

Title: Food Service Supervisor

Responsibilities:

Work beside of the D.S.S in a hundred and sixty beds facility, taking main responsibility of food production and dietary department staff training.

Food Preparation / Serving: Direct the preparation of food within established systems according to the master menu. Daily check of tray line to ensure all food produced meets the highest standards and serving food in the correcting portion control following residents diets or texture.

Inventory/Ordering: Make food inventory and ordering /receiving from different vendors Using online system. Maintain an adequate emergency food and supplies inventory making a rotation using "Use By" guidelines. Prepare a weekly expenses report maintaining food and kitchen labor cost under the given budget.

Staff Training: having regularly in services of food preparation, cross contamination, sanitation, temperatures, portion control, food label and date. All this is keeping in files for a possible use in a survey

Office Work: keep update resident's files using "Tray Sys Program. The print out of diet cards for each meal and nourishment labels. Organize Employees files and record their labor hours. Make an employee's schedule and participate in hiring and evaluating dietary staff.

Experience

July 1993 / March 1995

San Jose Live Restaurant

150 South 1st Street San Jose CA. 95112

Title: Sous Chef

Responsibilities:

The Preparation of different types of cuisines, Italian, American, Oriental, Mexican, dressing and sauces. Experience working at hot line sautéed or grilled side for lunch or dinner, and preparing cold food at pantry station, salads, sandwiches and desserts. Cook and serve food for private banquets for example; wedding, companies meeting, holidays and special receptions. Keep track of daily production. food inventory and ordering. Working under the Executive Chef supervision.

Experience

December 3, 1989 / July 1993

Embassy Suit Hotel

901 Calaveras Blvd. Milpitas CA. 95035

Tel. 800) 433-4600

Title: Lead cook

Responsibilities:

Work at hot line, prep-cook area, and banquets. In charge of cooking serving and keeping track of banquets, which were from fifty to thousand people beside the Executive Chef and Sous Chef. Experience working at breakfast area for hotel guests.

Skills:

*Good with handling paperwork

*Bilingual (Spanish / English)

*Liable and trust worthy

*Basic Computer Skills. E-Mail, Micro-Soft, Internet

*Excellent Cooking Skills. (Gourmet, Institutional, and Fast Food)

Additional Experience and Training:

*Twenty-Four years of experience in the food industry. Working at skilled Nursing, assisted Living, Senior Centers, Hospitals, Restaurants and Hotels

*Culinary Classes at Mission College in 1995

*Current Serv-Safe Certification

*Current California Food Handler Card

*TrayCard and Wiegth Management Training (Grandall Corporated Dietitians)

*Current Sexual Harassment Prevention and Awareness Training.

Professional References:

Belle Nera Perez Administrator 408) 250-3183

Pat Sinko R.D 650) 678-8261

Maria Bellot D.S.S 408) 988-7666

Maribel Valencia D.S.S 408) 571-8314

Barrie Chittenden Sysco, Account Executive Healthcare 925) 786-0192