

Lucila Chavez

321 S. BEACHY PL. ANAHEIM, CA 92804 cell (714)-225-4745

**SKILLS-** BILINGUAL (SPANISH), FOOD SAFETY MANAGER, BARTENDING, CAKE DECORATING

**EDUCATION-** ROP CULINARY ARTS INSTITUTE, PROFESSIONAL CHEF CERTIFICATION, CULINARY FOUNDATION ARTS CERTIFICATION, PROFESSIONAL PASTRY AND BAKING CERTIFICATION 20014

**WORK EXPERIENCE:**

**SOLITA TACOS AND MARGARITAS HUNTINGTON BEACH CALIFORNIA** DEC.2013-  
Sep.2014

-LEAD COOK/ LINE COOK: PANTRY, FRY, SAUTEE, MIDDLE, GRILL, WINDOW (BRUNCH- LUNCH- DINNER)

-OPENED RESTAURANT FROM SCRATCH

- OPEN DOORS, TURN ON ALL EQUIPMENT, ASSING STATIONS, PREP ALL NECESSARY PRODUCT FOR THE DAY, PREPARE ALL PASTRIES AND DESSERTS

**BONDI AUSTRALIAN GRILL HOUSE HUNTINGTON BEACH CALIFORNIA** FEB.2014-  
AUG.2014

-PASTRY COOK/ LINE COOK: PANTRY, FRY, SAUTEE, MIDDLE, WINDOW

-OPENED RESTAURANT FROM SCRATCH

- BAKE ALL DESSERTS, GARNISHES, SAUCES FOR THE DAY, ROTATE AND KEEP INVENTORY OFF DESSERTS, HELP ON THE LINE WHEN IN DOWN TIME OR IF FINISHED WITH PREP EARLY

**SOL MEXICAN COCINA NEWPORT BEACH CALIFORNIA** JAN.2012-  
DEC,2013

-LINE COOK: PANTRY, FRY, SAUTEE (BRUNCH- LUNCH- DINNER)

- OPEN MULTIPLE STATIONS, FABRICATE SAUCES, PREPARE APPETIZERS FOR PRIVATE PARTIES

**JAZZ KITCHEN DOWNTOWN DISNEY ANAHEIM CALIFORNIA** MAR.2010-  
JAN.2012

-LINE COOK: PANTRY, FRY, SAUTEE

-SHUCKED OYSTERS TO ORDER, DEVELOPED APPETIZERS FOR PRIVET EVENTS, OPEN STATION FROM SCRATCH

**TORTILLA JOS DOWNTOWN DISNEY ANAHEIM CALIFORNIA** MAR.2007-  
JULY2009

-LINE COOK: PANTRY, FRY AND MIDDLE

-SET UP STATION, OPEN AND CLOSE, STOCK , INVENTORY, PRIVET PARTIES

**REFERENCES:**

DEBORAH SCHNIEDER CORPORATE CHEF OF SOL AND SOLITA 619)-218-8525

OCTAVIO FLORES REGIONAL CHEF OF SOL AND SOLITA 949)-675-9800

**AWARDS:**

ALTRUSA INTERNATIONAL WOMANS AWARD 2012

CAREER PATHWAY STUDENT OF THE YEAR AWARD 2012