

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