

Jose Valderrama

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#### Professional Summary

Bilingual cook with 2 and half years of experience. Started from the dish pit and moved my way up and not looking to slow down. Looking to learn as much as possible and move up within a company.

#### Skills

Skilled in preparing, seasoning, and cooking a wide range of food, including soups, salads, and desserts.  
Hands-on experience in baking, roasting, boiling, and frying, vegetables and other foods.  
Knowledge of checking freshness of raw foods and ingredients before cooking.

Beautiful presentation of food  
Strong attention to safe food handling procedures  
Hospitality and service industry background

#### Work History

July 2014 to September 2014  
Pelican Hill Resort Newport Coast, CA 92657  
Cook 4

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.  
Verified proper portion sizes and consistently attained high food quality standards.  
Practiced safe food handling procedures at all times.  
Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.  
Promptly reported any maintenance and repair issues to Executive Chef.  
Verified freshness of products upon delivery.

June 2014 to Current  
A Resturant Newport Beach 3334 West Coast Highway Ca 92663  
Pantry

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.  
Verified proper portion sizes and consistently attained high food quality standards.

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Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.  
Practiced safe food handling procedures at all times.  
Prepared all pastry items in accordance with standards of quality, quantity control, taste and presentation.  
Promptly reported any maintenance and repair issues to Executive Chef.

October 2013 to June 2014

The Balboa Bay Resort Newport Beach Ca 92663

Cook 2

Set up work station  
Wash and unwrap and clean fresh fruits and vegetables.  
Weigh, evaluate, and mix ingredients.  
Prepare ingredients for cooking, including portioning, chopping, and storing food.  
Prepare and cook food in keeping with recipes, quality standards and presentation standards.  
Operate stoves, grills, fryers, ovens.  
Test food to verify if they have been cooked adequately.  
Monitor food quality whilst preparing food.  
Serve food in appropriate portions onto suitable receptacles.  
Wash and sanitize tools, knives, kitchen area, and utensils.

February 2013 to January 2014

Greenleaf Gourmet Chopshop Costa Mesa, CA 9626

Prep Cook

Prepared all the prep work for soups, salads, sauces, and Panini.  
Supplied assigned work area with all required products and utensils used for production.  
Stored all food items in appropriate storage area with labels and dates.  
Refill the lines.

May 2012 to January 2013

Pasta Pomodoro Newport Coast Drive Ca 92657

Pantry

Prepared all the prep work for salad station.  
Follow recipes and prep all desserts.  
Maintain fresh ingredients in station.  
Put out salads and desserts following recipes and order ticket.  
Break down station and clean every night.

April 2012 to March 2013

R+D Kitchen Newport Center Drive Ca 92660

Dishwasher/Prep

Set up dish washing machine making sure temp is up to standards.

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Check prep list and prepare all items on the list.

Help put away produce each day breaking down the boxes and labeling all produce.

Wash all dishes and silverware.

Change all oils from fryers.

Make sure the line cooks have clean sauté pans and salad bowls.

#### Education

2007 Santiago High School Garden Grove Ca,  
High School Diploma