

MAYA PATHELA

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Professional Summary

Energetic culinary student with several internship experiences at reputable California cuisines. Bilingual in Japanese and English with a blend of creativity, passion for food, and strong Asian and Italian cooking skills.

Skills

- Beautiful presentation of food
- Strong attention to safe food handling procedures
- Maya's personal Culinary Blog
<http://mayaspasta.blogspot.com>
- Japanese, Korean, Indian, Chinese, and Italian cooking techniques
- Diligent learner
- Gentle personality

Work History

Food Prep, Banquet & Catering Prep, Chef Support Internship, 06/2014 to 08/2014
Park Place Restaurant, Cypress Hotel - Cupertino, CA

- Washed, Peeled, Cut and Prepare Vegetables for Chef.
- Scaled and rounded mixed dough and package.
- Decorated banquet finger food in displayable trays.
- Exercised safe food handling procedures at all times.
- Verified freshness of products upon delivery.

Food Prep, Assisting Chefs Internship, 01/2013 to 04/2013
1833 California Cuisine - Monterey, CA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Washed, peeled and cut vegetables and meats.
- Grated cheese and verified proper portion sizes.
- Prepared salads in plates to serve customers.
- Verified freshness of products upon delivery.
- Practiced safe food handling procedures at all times.

Food Prep Internship, 10/2010 to 06/2011
James Randall California Cuisine - Los Gatos, CA

- 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.
- Washed, peeled and cut vegetables and meats.
- Practiced safe food handling procedures at all times.

Education

Associate of Arts: Hospitality Management, Culinary Arts Program, Current
Mission College - Santa Clara, CA

High School Diploma: 2011
Saratoga High School - Saratoga, CA

Certifications

- El Cajon Project Certificate, June 2011 -
A culinary arts training program that offers school credit through a rigorous, hands-on learning environment at exclusive four and five-star restaurants
- Food Handlers Training Program, April 2013 -
Food Safety First Principles: For Food Handlers