

Gabriel Altamirano Jr.

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OBJECTIVE

Seeking a prep cook position in an organization that promotes employees from within and offers opportunities for growth.

HIGHLIGHT of SKILLS

- Able to read recipes and use accurate math to scale food recipes
- Dependable team player who is willing to help others to get the job done
- Accountable for completing tasks on time and take responsibility for accuracy
- Skilled at prepping food and using proper knife and safety techniques
- Focused on attention to detail and keep work station and kitchen organized

WORK EXPERIENCE

Culinary Trainee St. Vincent de Paul, Oakland July 2014 – Sept 2014

- Assisted in preparing and serving 700 meals daily for SVdP Alameda's Dining Room.
- Experienced at cooking methods including grilling, roasting, braising, and sautéing
- Practiced food time and temperature control safety standards
- Monitored proper kitchen safety including sanitation of food prep, work stations, utensils, dishware, and other kitchen equipment
- Flexible and committed to providing outstanding customer service everyday
- Reliable team player who always looks to help others in the kitchen

WORK ASSEMBLER Volt Management, Santa Rosa Dec 2010-Jan 2012

- Supplying and working on the assembly line.
- Knowing location of every product in the warehouse.
- Counting product and recording inventory on control sheets.
- Physical count of product on hand and what is missing or located in wrong place.

HEAD Staff Victory Outreach Recovery Home, Santa Rosa Nov 2009-Nov 2010

- Scheduling and preparing meals for 15-20 men daily.
- Keeping Doctor appt and work schedules on file.
- Lead Cook for Church events for 150-200 guests.
- Inventory management for the Church
- Head of Security.

EDUCATION and CERTIFICATION

Kitchen of Champions, St. Vincent de Paul, Oakland, CA

July 2014 – Sept 2014