

GABRIEL JULIAN

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OBJECTIVE

A Line cook position where my extensive experience can contribute to your restaurants success and is well utilized.

SKILLS:

Knife Skills
Grill Cook
Sauté Cook
Fry Cook

Flat Top Cook
Line Cook
Resturant Cooking Skills And Catering
Cooking Skills

WORK EXPERIENCE:

Odeum Resturant

July 2012 - September 2014

Line cook

cooking and preping all dishies on menu from scratch and to order

Bon Appetite Management Co.

March 2012 - September 2013

Lead Cook

cooking and preping all food for top company like Oracle making 30 pizzas for the kitchen and any orders for catering as well making special menu once a day 5 times a week

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December 2011 - December 2012

Line Cook/Grill Cook

Making preping and cooking everything on the menu preping and setting everything befor service and cooking to order.

ACADEMIC CERTIFICATIONS & EDUCATION:

A.S, Hospitality and Restaurant Management, Present

Mission Collage

General Education , G.E.D, 2011

Milpitas Adult Education

Mission Collage , 2011

SurvSafe Certificate

REFERENCES:

Dante

Bon Appetite Management Co.

General Manager

408.276.3005

Sal Calisi

Odeum Resturant

chef

408.782.5151

Marvel

Bon Appetite Management Co

Sue Chef

408.276.3005