

Daniel LandichoDaniel LandichoDaniel LandichoDaniel Landicho

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Objective

To obtain a position within the food service/hospitality industry to further my experience and knowledge in the field.

Education

El Camino High School

Graduated 2007

City College of San Francisco

Graduated Spring 2012

Graduated with ACF Certification.

Volunteer Experience

San Francisco Street Food Festival

August, 2010 & 2011

- n Prepped and helped serve food for multitudes of patrons who attended the event.
- n Volunteered under Azalina Malaysian in 2010 and The Peached Tortilla in 2011.

Experience

Bohemian Club

September 2010 – January 2011

- n Worked as a prep cook and prepped and plated parties varying from 25 people to 650 people.
- n Also worked as a pastry prep and baked cakes, made custards, prepared sauces, and plated the desserts.

Viognier Restaurant

November 2011 – August 2012

- n Worked as the Pastry(primarily) & Pantry cook.
- n Helped with the development of the dessert menu and the prep of daily production.
- n Helped change the menu seasonally with the Pastry Chef
- n Plated desserts on a daily basis for dinner service.

Nopa Restaurant

September 2012 – August 2014

- n Produced Pan de Mie, pizza dough, and buns on a daily basis.

- n Prepped daily production and also brunch production, simultaneously, on weekends.
- n Worked closely with chefs that understood the importance of fresh and local produce. (And especially the farmer!!)

Aveline & The European

September 2014 – October 2014

- n Prepped daily production for dinner service.
- n Plated desserts during dinner service on a nightly basis.

Skills

- Has knowledge in basic French cooking, which I had obtained during my first year and a half in the Culinary Program at City College of San Francisco.
- Quick learner through demonstration.
- Very charismatic and friendly towards guests.
- Quickly adapts to environment ensuring higher quality of work.
- Very willing to learn new things and implement them during appropriate times.
- Team-player; willing to help anyone out that is in need of it!
- Certified by the National Registry of Food Safety Professionals as a Food Safety Manager. (Exp. 2015)

References available upon request.