

Carol Esparza

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OBJECTIVE: I am seeking a full/part-time job that will allow growth of knowledge of my current skills in my chosen work field in culinary arts.

EDUCATION:

The California School of Culinary Arts Hollywood, CA Graduated: June, 2008
Curriculum: Professional Culinary Arts I basic knife cuts, beginning techniques, stock/soup/sauce making. -
Professional Culinary Arts II-
intermediate techniques; braising, roasting, pan/deep fry, fabrication, portioning, cost control. -
Baking & Pastry Techniques basic baking techniques; cakes, meringues, mousse, tarts, pies. -
Advanced Professional Culinary Arts-
team tasting menu presentation, mock restaurant drill with prep and fire, front
and back of the house coordination and training.

Serve Safe Qualified

Certificate number: 940543

9/17/12- 9/17/2015

Paramount High School Paramount, CA

High School Diploma: Graduated 2007

EXPERIENCE:

Latitude 45 Catering August 2012-Present
Position: Chef's Helper
Duties included: Cooking breakfast, lunch and dinner for concert venues backstage. I have cooked for many artists and their families. We serve our food in a buffet style. The chefs divide the duties on the menu so we all have responsibilities and we work as a team.

La Dolce Vita, Beverly Hills CA November 2013-July 2014
Duties: preparing salads, prep for hot foods, follow recipes, bake desserts, assist the chef with orders, put away deliveries...

Marriott Fairfield Inn Anaheim, CA January 2011-June 2012
Position: cashier/barista
Duties included: preparing pizzas, making fruit cups daily, preparing salads, preparing coffees, baking pastries, customer service, attending the register, receiving orders and deliveries, restocking display items.

Garden Of Eating Catering Los Angeles, CA November 2008 – February 2010
Position: Hot line/ Pantry prep cook
Duties included: Preparing hot foods for orders that needed to be delivered in an orderly time period. Preparing food that needs to be sent out the following day, prepare salads, dressings, and preparing packed lunches for client. I was chosen by the chef for catering private parties and our clients....

The Reef on the Water Long Beach, CA May 2008- June 2010
Position: Pantry Prep Cook/Banquet server
Duties included: Cook and prepare food for buffet banquet events for about 300 or more people for special events. Prepare Stirfry's, Italian pastas, desserts, salads for brunch, pantry station.

SKILLS: Excellent customer service and communication skills; dedicated worker, able to work well under pressure, in a team environment and accomplish tasks in a timely manner.