

Christopher Uchicua

3525 Feller Ave, San Jose CA, 95127

(408)607-4725,uchicuachristopher@yahoo.com

OBJECTIVE

A competent Line and lead Cook with extensive experience in cooking enthusiastic to get the position in a restaurant where I can utilize my cooking skills.

• 7 years of experience and responsibility

- Thourough understanding and knowledge of safety, cleanliness and food handling measures
- Proven ability of using and maintaining all equipment in station correctly
- Proven record of service excellence
- Able to take direction
- Able to work efficiently in a team environment
- Ability to work peacefully and efficiently under pressure
- Capable of speaking, reading and understanding basic cooking directions.

ServSafe Food Handler Certification (Expires 2014)

EXPERIENCE 2009-2012

Bon Appetit, Sunnyvale, CA 94089 Chris Bifano (650)390-4170

Line Cook breakfast cook Mario Garcia (408)515-3692
china wok cook, Mexican food and plus

Addeco(apple mac caffe in Cupertino)01-2013 still working

Italy Pizza and Neapolitan lead stasion (whit wood oven experience cooking)

- Prepare all food items in a hygienic and timely manner
- Set up location in line with restaurant guidelines
- Clean and maintain station
- Assist with the cleaning, hygiene, and organization of kitchen, barge in coolers, and all storage areas
- Follow recipes, piece controls and presentation specifications as set by the restaurant management
- Restock all items as required throughout shift
- Perform extra responsibilities as requested by the Chef, Sous Chef or Kitchen Manager

2007-2008 Lefth Bank Santana Row sauté cook and Fray

2010-2011 Straits SantanaRow grill cook

2011-2011 Applebee's,555 Saratoga Avenue grill

cook

2004-2008