

ALEXANDER ALVARADO

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OBJECTIVE

To obtain a position in the commercial culinary field where performance is recognized and where my teamwork, maturity, and collaboration skills can be maximized.

HIGHLIGHT of SKILLS

- Seasoned team player who collaborates easily with co-workers
- Committed to quality, timeliness, and excellent customer service
- Able to work calmly in a fast-paced, intense environment
- Special focus on grilled meats, individualized rubs, and inventive sauces
- Creative, with the confidence and ability to improvise

WORK EXPERIENCE

Culinary Trainee

Saint Vincent de Paul, Oakland

09/2014 - Present

- Assisted in preparing and serving 700 meals daily within a 2 hour period for SVdP Alameda's Dining Room.
- Participated in producing menu items for catering, special events and contract menus
- 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

General Laborer

Local 304, Oakland

2008-2014

- Demolition and new construction of municipal and commercial properties throughout Alameda County
- Responsibilities included job site set up and safety, materials and debris handling, loading and unloading, job site shut down and clean up, and traffic control
- Assisted heavy equipment engineers with precision operations

Skilled Labor

Various, Oakland

2001-2008

- Performed shipping and delivery functions involving specialized, high value cargo according to predetermined schedule
- Loaded, unloaded, stocked, organized, and inventoried goods for moving company, grocery chain, and lumber company
- Managed receipt, handling, and disposal for medical waste organization
- Installed gas and water piping as part of new construction of residential properties in a large apartment complex, including site prep and clean up

Driver & Delivery Assistant

Coca-Cola, San Leandro

1999-2001

- Delivered and picked-up vending machines, large refrigeration units, and other Company assets to/from commercial customers and events.

EDUCATION & CERTIFICATION

Kitchen of Champions Culinary Program, Oakland
Laney Community College, Oakland
Heald Business College, Oakland
St. Joseph Notre Dame, Alameda

SERVSafe Food Handler
Construction Skills
Business Admin/Hospitality
Diploma

2014
2004
1998
1988