

Veronica Corcoles

Advanced Culinary Arts Student
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PURPOSE

Obtain a culinary position where my previous skills, education and experience can aid in the success of an established restaurant.

CERTIFICATIONS

- * Basic Culinary Completion Certificate (Completed 2013)
- * ServSafe Alcohol Certification (Expires 2017)
- * Adult First Aid/CPR (Expires 2015)
- * ServSafe Certification (Expires 2018)

AREAS OF EXPERTISE

- * Knife skills: dice/mince/julienne/Chiffonade
- * Work well under pressure
- * Design and plating of desserts
- * Inventory/ Quality Control
- * Ability to read and speak Spanish
- * Operate grill and deep fry station
- * Follow proper sanitation and hygiene protocol
- * Operate/troubleshoot dishwashing machine
- * Preparation of appetizers/canapés

EXPERIENCE

Pabu San Francisco, CA 8/2014 - 11/2014

Gard Manger

- Responsible for the daily set up and prep of Gard Manger station
- Preparing bistro style plating of seafood, meat and vegetarian items in a safe sanitary and timely manner
- Following recipes and working with fresh ethnic ingredients and preparation of in house tofu and sauces
- Responsible for daily prep list and occasional expediting of food tickets
- Work with alternatives for gluten free as well as shellfish allergies and vegetarian requests
- Practiced consistent portioning of items as well as timely shucking of two varieties of oysters

Crown Plaza Hotel Foster City, CA 4/2014 - 5/2014

Prep Cook

- Responsible for the daily preparation of food items
- Prepare food items as directed in a sanitary and timely manner.
- Follow recipes, portion control, and presentation specification as set by professional staff.
- Restock all items as needed throughout shift and clean/maintain station while practicing good safety and sanitation skills
- Operate grill and deep fry station in a safe and attentive manner

Marriott Hotel Riverside, CA 10/2013 - 12/2013

Prep Cook

- Preparation and set up of hot line items needed throughout shift to the specifications of professional staff
- Cutting fruit and cheeses for platters used in concierge both for small parties and buffet banquets
- Preparation of various salads for service

EDUCATION

Treasure Island Job Corps Center Treasure Island, CA 2/2014 - Present

Advanced Culinary Arts Training for Certificate

- Food & Beverage
 - Training in front of the house as server, busser, host and beverage services
 - Set up for services in accordance to the number covers
- Gard Manger
 - Cooking of chicken, ham, salmon, lobster, fish, shrimp, crab using different techniques
 - Fabrication and deboning of various poultry, fish and meats
 - Cold soups, garnishes, canapé's, spreads and fruit platters
- Baking
 - Mass production of cookies and pastries
 - Learning about and working with quick dough and yeast dough
- Pastry
 - Learning techniques for preparation and presentation of pastries
 - Planning, preparing, piping and plating desserts for fine dining service in accordance to covers

Inland Empire Job Corps Center San Bernardino, CA 5/2012 - 2/2014

Basic Culinary Arts Certificate

- Acquired skills necessary to transition into the Advanced Culinary program such as; proper knife techniques, mother sauces, preparation of hot and cold food, mass production for banquets; preparation of soups and salads, as well as practice in front of the house services

Rubidoux High School Riverside, CA 9/2004 - 6/2007

High School Diploma