

# **Jazmin Perez**

Line cook, chef

Whittier, CA

lunabebop91@aim.com - 562 6525458

To work in a fine dine restaurant and gain as much knowledge and experience about the industry.

## WORK EXPERIENCE

### **Line Cook/Prep Cook**

Corner bakery - Whittier, CA - November 2015 to Present

#### Responsibilities

Prep, set up the line. Work breakfast and lunch. Get tickets out under 5 mins. Clean and maintain station. Refresh sanitation buckets. Keep up with line checks

#### Accomplishments

I improved a lot with my speed of service. And presentation

#### Skills Used

Knife cuts, knowledge of temps. Sautéing grilling plating following recipes.

### **Line Cook**

Red Robin - Whittier, CA - March 2014 to Present

#### Responsibilities

Prepping Cold side, working the whole station. Stocking, setting up and closing. Selling and setting every order in under 8 mins. Knowledge of recipes and shelf lives of all product. Training new cooks.

### **Prep/Night Cook**

Crepes & Grapes Cafe - Whittier, CA - January 2014 to May 2014

#### Responsibilities

Prepping, storing food, condensing, cleaning areas, preparing orders, making crepes both savory and desert. closing down. heating reheating sauces and vegetables, working the line, working the back station, salads, sandwiches and cheeses.

### **Prep/Line Cook**

Two 40 South Restaurant - Brea, CA - April 2013 to January 2014

#### Responsibilities

Prepping, storing food, setting up stations, working the line, learning all stations (gourmo, saute, grill and pizza, etc.)

### **Reception/Sales**

Luis Chi - Inglewood, CA - July 2010 to December 2011

taking orders, answering calls etc.

- selling and assisting with merchandise and sales.
- researching the latest fads of house decor.

## EDUCATION

### **Certificate of Culinary Arts**

Le Cordon Bleu College of Culinary Arts

April 2013

### **General Ed**

Rio Hondo College

January 2010 to May 2012

## SKILLS

- Proficient at the 7 cuissons, braising, poaching, grilling, sautéing, roasting, poeler and deep frying.
- Familiar with the production of all mother sauces and some classical derivative sauces.
- Able to fabricate: Beef, Fish, Pork, Poultry, Shellfish, Tuna, Veal.
- Able to speak and take calls
- Comfortable with Microsoft Office 2010: Word, Excel and PowerPoint.

## ADDITIONAL INFORMATION

Los Angeles, CA

The Morrison Restaurant

Stage

2012

- Prepped food items.
- Clean and organized kitchen stations.
- Assisted chef with kitchen projects.

Exp: 08, 2015

Serve Safe, HACCP

Food Handlers and Sanitation.