

Camila Bianca Casanas

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QUALIFICATIONS

- Standard Knife Skills
- Serv Safe Food Protection Manager Certified
- Green Chefs, Blue Ocean Sustainable Seafood Certified
- Highly experienced in effective, articulate communication
- Immaculate prioritizing in effort to meet deadlines and executing tasks
- Experience in catering and upscale dining atmosphere

EDUCATION

- Holistic Nutrition and Detox Coach - Certification in Progress
- International Culinary School at the Art Institute of California - San Francisco - Culinary Arts
- City College of San Francisco, CA - AS in Social and Behavioral Science

EXPERIENCE

BON APPRETIT MANAGEMENT CO. - Sony Playstation Account, San Francisco, CA

Line Cook - 11/14 - Current

Working under Chef Paul O'Brien, Bon Appetit provides a daily breakfast and lunch service to on campus staff of around 2,300 people. Kitchen set-up includes 5 stations with a traditional approach to multiple Cuisines including Latin, American, Indian, Chinese, and Italian, all featured on a daily changing menu.

BAR AGRICOLE, San Francisco, CA

Line Cook - 5/14-12/14

Working under Chef Melissa Reitz, Bar Agricole features contemporary California cuisine with a daily changing menu. Tasks performed include the daily set-up, break down and prep of mis en place for "hot corner" - a station which includes roasted meat entrees and hot appetizers, sautéing, roasting, frying, braising, and baking elements included, dinner and brunch service.

SCHROEDER'S GERMAN RESTAURANT, San Francisco, CA

Line Cook - 05/14-07/14

Working under Chef Manfred Wrembel, Schroeder's German restaurant, the oldest restaurant of it's kind on the west coast, recently renovated and re-opened. Tasks performed include working lunch service and dinner service where typically 120-140 covers can be expected per each service, working and prepping out mis en place for set up and break down of grill station, entree/meat station, and cold station. Curing meats, house pickling, minimal butchery, minimal dessert assistance.

HARD WATER - Slanted Door Restaurant Group, San Francisco, CA

Line Cook - 12/13-06/14

Working under Chef Melissa Perfitt, Hard Water features a modern take on Louisiana Style, Creole cuisine. Tasks performed included mis en place prep, set up, and breakdown of Garde Manger station. Mis en place prep, set up, and breakdown of Fry station. House pickles, minimal butchery, oyster processing and shucking, stocks.

*References available upon request.