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Alberto Contreras

Objective

To obtain a responsible and challenging position that will expand my knowledge and offer opportunities for personal and professional growth IN DIFFERENT INDUSTRIES.

Bilingual in Spanish and English/ speak, write and read.

Education

High School

2002- 2006                      Castlemont High School    Oakland, CA  
High School Diploma

college

2006-2006                      san Jose state university                      san jose, ca

2007- Present    San Jose City College San Jose, CA  
Currently Working on getting General Education complete  
With plans to transfer back to (SJSU)

2009-2009                      EVERGREEN VALLEY COLLEGE    san jose, ca

Work experience

08/23/2006- 8/2010    Dining Commons, San Jose State                      San Jose, CA

Cook/Prep cook/ cooks assistant

\*Working in the dish room, setting up serving lines for the students. Food and beverage runner cleaning and filling the stations.

•0    Cooking and marinate different types meats, fish, chicken, beef pork, lamb, turkey. Euro meat

•1    Cutting them too

•2    Marking chicken, pork chops

•3    Seafood shrimp, crab, cocktail (shrimp)

•4    Cooking different pasta's, and sauces

•5    Roasted potato's /Yukon gold's

•6    Smashed potatoes / gravy

•7    Philip cheese steak's

•8    Burgers

•9    Making food to order fresh on the grill.

- 10 Eggs to order, burrito's, French toast/ teriyaki bowl's
- 11 Cleaning and cutting all type of vegetables (Julian and stew cut)
- 12 Pizzas / every type
- 13 Mexican salsa bar
- 14 Ground beef for nachos
- 15 Garlic bread's
- 16 . Experience in sauté on walks.
- 17 Tofu and eggplant stir fry with verity of vegetables
- 18 Preparing breakfast
- 19 Clam chowder
- 20 Deli (sandwich)
- 21 Rice (brown, Spanish, jasmine, )
- 22 Veg. Meals
- 23
- 24 . Using fryers, steamers, ovens, slicer

05/13/07-03/23/08: CALIFORNIA PIZZA KITCKEN: San Jose, ca  
 - Pizza cook-

. Prepare dough for morning and night shift.  
 And pressing out. Wheat, Neapolitan, and regular dough.  
 . Cooking and making forty types of pizza's  
 Preparing items needed (portation)  
 . Greek pita bread, extra pita  
 . Garlic cheese appetizer focaccia, with herbs.  
 . Garlic cheese sandwich focaccia, onion herbs.  
 . Thai, medi, Baja rolls.  
 Preparing Spicy, NEO, pamadoro. Pizza sauces.  
 Using cutting glove

4/1/08-5/6/08 San José 300 bowling alley san jose, ca  
 Line cook  
 Opening and closing lines for the whole day.  
 Cutting and preparing  
 Interacting and serving the customers  
 Learning the menu book for all ours dishes.  
 American/ Italian/ Mexican plated food.

5/7/08-present COSTCO WHOLESALE - san jose, ca

.Food court

Working in the food court/ customer services greeting

Preparing and string dough on plate. Making cheese, comb, pep, and veg pizza's, making salads, and turkey wraps working hard on a team base, team player, multi- task

. frontend

As a cashier with an MPH OF 50 / and cashier assistant working with large amount of money counting and receiving / great with customer service listening and understanding the member needs. It's very important at this company.

. outside duties: pushing carts

morning merchendizing.

PRODUCE department for about two year. job duties stock daily items and making it professional and presentable for our members to shop. rotate and checking code date / mark downs when needed. high in qty.. know our best steller and numbers.

DELI department properly stocking every single item. which we have about 150- 300 items. naming some items like pico de gallo, queso mexicano, tillamooore american cheeses, italian cheeses, soups etc. duties in deli also include making a code list two time a week. to be aware of any upcoming exeperations in the department, cleaningness, and key of presentation, f.i.f.o. Foods department making sure our pallet levels are high in stock to the steel. ive worked in the sub departments of oil, canned foods, ceareal, the big cooler, were the milk, eggs, cheeses etc. are located. a big duty to do here is crack sweep. and maintain your area in order.

Community

Summer of 2005      East Oakland Public Library      Oakland, CA

Volunteer worker

\* Worked at the library helping kids use computers.

\*Organize books on the shelves. Put new material on shelves.

\*Check in and check out books.

Semester 2007 at san Jose city college service learning - volunteer work at scared heart in san jose, ca

Also in 2008 and 2009

It's a location that helps the needed in terms of food and shelter and consoling to get people bad on their feet.

I was in the food base area. My duties were prepare the lunch and dinner bags. Using a variety of foods