

ZARA MELISSA CORTEZ

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OBJECTIVE: Seeking an interview to obtain a position within a professional, high-volume restaurant.

QUALIFICATIONS

- Proficiency in basic European-inspired baking and pastry philosophy and techniques
- Food line prep, server, and catering experience

Skills: Bilingual (Spanish), wealth of experience in the food industry, hands-on customer service experience, ability to work well in a team-oriented setting, capable of working at a fast pace, cashier experience

PROFESSIONAL EXPERIENCE

PASTRY COOK, ALEXANDER'S STEAKHOUSE, CUPERTINO, CA

JUNE 2013 - AUGUST 2014

- Assisted in planning, coordinating, and directing of production for pastries, mise en place, and desserts during dinner service
- Developed and implemented recipes for mignardises and future dessert menu items
- Efficiently prepared puff pastry dough, ice creams, breads, cakes, and a variety of other materials for use in various recipes
- Developed and incorporated mixes for multiple desserts including caramelia mousse, flexible ganache, butter cream, pulled sugar, and a broad range of other mixtures
- Executed complex plating for aesthetically pleasing menu items including the creation of garnishes for a revolving menu

SERVER, PACIFIC CATCH, CAMPBELL, CA

JULY 2011 - AUGUST 2013

- Exhibited knowledge of seafood and other dishes to make subtle recommendations based on guest preferences
- Worked with Aloha POS system to facilitate a constant stream of accurate order entry, check splitting, and high rate of table turnover
- Maintained knowledge of a diverse menu spanning seafood, sushi, plated entrees, and various desserts
- Upheld clean and sanitary work environment, which included cleansing of front and back of house server stations and restocking of condiments and paper goods
- Provided wine pairing suggestions from a list that included domestic, Australian, and South American varietals.

SERVER, NORDSTROM BISTRO, SANTA CLARA, CA

APRIL 2010-JUNE 2011

- Provided service to patrons to ensure an enjoyable meal experience
- Imparted knowledge of menu as well as possible wine pairings

BAKER, KARA'S CUPCAKES, SAN JOSE, CA

AUGUST 2008 – MARCH 2010

- Made cupcakes in a timely and orderly manner; ensured quality of bakeoffs throughout the day while maintaining appropriate production numbers for sale and backup
- Decorated cupcakes to include the production of fondant and proper piping technique
- Fulfilled mass custom orders to customer-set specifications for cosmetic piping designs and off-menu flavors

EDUCATION

Certificate of Completion in Baking & Pastry Arts, 2008, Professional Culinary Institute at Campbell, CA

De Anza College, 2012 – present, Currently in pursuit of Associate's Degree in Childhood Development in Cupertino, CA