

Adanellyz Orozco
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OBJECTIVE

Finding a position where I can utilize my experience, and knowledge.

Summary

I 'm bilingual, responsible, reliable, and proactive team worker, who is organized, and fast learner. I'm always willing to learn from others.

Employment

Cliff house 1090 point lobos Ave, san Francisco CA (10 – 8 14 to present)

SKILL: Grill, saute, butcher, pentring, Assist in preparing and cooking Italian pasta, to make pizza dough end cook pizza.

PASION RESTAURANT INVING ST SAN FRANCISCO CA. (March 21-2013 Present)

Coop,prep end line cook. American food, Peruana food especial end sauté, Grill, prepare all kinds of ceviches, fish. I have experience in mexica food

CANELA BISTRO SAN FRANCISCO, CA. (September 2011- January 2013)

Cook/prep end line cook. Spanish food, butcher, sauté, grill, fry fish. Responsible for overseeing the kitchen, preparing measuring, and cooking to right temperature. maintaining dates, time, on all foods to make sure that everything is being used properly, and keep areas clean all time

REFERENCE

Assistant chef canela bistro: pedro alvarez (1415-317-1005)
Supervisor academy cofe : antonio (415-430-7599)

AVAILABLE UPON REQUEST