

Joseph Lain Petitfils

Advanced Culinary Arts Graduate

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Objective:

Obtain prep or line cook position where my previous skills, education, and experience can aid in the success of an established restaurant.

Culinary Certificates

* Advanced Culinary Completion Certificate (2012)

* Baking and Pastry Certification (2012)

* Line Cook Certification (2011)

* Basic Culinary Completion Certificate (2010)

Skills:

- * Knife skills: dice/mince/julienne/chiffonde
- * Knowledge of specific herbs, spices, and wine
- * Ability to execute orders quickly
- * Follow proper sanitation and hygiene protocol
- * Operate/troubleshoot dishwashing machine
- * Baking breads, pastries, and cakes

- * Excellent plate presentation skills
- * Great listening skills
- * Salad prep and dressing
- * Work well under pressure
- * Preparation of appetizers/canapes
- * Design and plating of desserts

- * On-time and dependable
- * Fruit/Vegetable wash and prep
- * Inventory/ Quality Control
- * Mother sauces and sub sauces
- * Operate grill and deep fry station
- *

Education:

Otay Ranch High School
High School Diploma

Chula Vista, CA

2003– 2007

Treasure Island Job Corps Center
Advanced Culinary Arts Certificate

San Francisco, CA

2/2010- 4/2011

- Completed courses focused on Food & Beverage, Garde Manger, AM & PM Bistro Casual Dining, Baking, Advanced Pastry, and Fine Dining
- Acquired ServSafe Certificate (Expires 2014)
- Performed front and back of the house duties in Fine Dining Restaurant (on campus).
 - o Front of the house duties included: greeting patrons, explaining menu, taking/placing orders, supplying punctual service, placing used dishes in proper area, and provide accurate billing
 - o Back of the house duties included: prep cook, line cook, grill and fry station, and sous chef

Treasure Island Job Corps Center
Basic Culinary Arts Certificate

San Francisco, CA

1/2011 –5/2012

- Acquire skills necessary to transition to Advanced Culinary program like proper knife techniques, preparation of food, vegetables, and meats for professional staff, preparation of soups and salads.

Culinary Experience:

Janes Filmore/ Larkins
food prep

San Francisco,, CA

7/2013- 7-2015

- In charge of daily preparation of pantry foods and sauces
- cooking food
- organizing walk in

Surf Spot
Dish wash/ pantry

Pasifica, CA

7/2012- Present