

# Joseph Lain Petitfils

Advanced Culinary Arts Graduate

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## Objectives:

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/chiffonade  
\* 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  
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## Education:

Otay Ranch High School  
High School Diploma

Chula Vista, CA

2003– 2007

Treasure Island Job Corps Center

San Francisco, CA

2/2010- 4/2011

### Advanced Culinary Arts Certificate

- 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).
  - 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
  - Back of the house duties included: prep cook, line cook, grill and fry station, and sous chef

Treasure Island Job Corps Center

San Francisco, CA

1/2011 –5/2012

### Basic Culinary Arts Certificate

- 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