

Luis García

Kitchen supervisor

San Jose, CA 95110

lg8945616@gmail.com

+1 408 386 3665

My name is Luis Garcia I almost have 20 years of springs in the kitchen we work in the state house in San Carlos for more years I'm working in Soledad so kitchen supervisor I'm working in bon appetit sous chef I'm working in the Paul Martin American grill almost 2 years I have springs in the kitchen and cook for cook customer service orders the produce Cisco make inventory I like to work a team I'm a smile guy happy guy

Dispuesto a trasladarse a: cualquier parte

Autorizado a trabajar en EE. UU. para cualquier empresa

Experiencia laboral

Line Cook

Los Altos Golf & Country Club - Los Altos, CA

abril 2021 - diciembre 2022

So this is my last job I just go on emergency to Mexico because my mom is going sick and actually the business go down and I'm the person almost one year so everybody's a lot of years working there so he say he if you need my help you want to call me back too so he can meet my check and you don't fire me so it's like I must say I must stay out to the club because we don't have business so I said to fire me he talked to me and he came in my check and give me like another another 2 weeks for all my all my all my help and he he need help and I have more job he want to call me back so that's right I don't work anymore there

Line Cook

Flagship Facility Services, Inc - Menlo Park, CA

noviembre 2020 - abril 2022

I'm at working and kitchen supervisor I took care of the kitchen so we working now for a Colbert's almost lie 1700 everyday and how much are for almost like 49 people I can work any of station like cook prep cook I can do the orders inventory I can do my lawn my full course

Line Cook

Elite Staffing - San Jose, CA

julio 2018 - enero 2022

So I'm in charge for for a group of 20-25 people and I'm moving to a buildings and I just go check everybody make sure everything's okay somebody need help I just told the the people he ordered the guy he don't feel good he left he said yeah he left so I'mma say to work no more so I must say to work for the day

Line Cook

Angelina's Restaurant - Rainbow, CA

marzo 2019 - diciembre 2021

Yes I leave because everybody leave because come get the company so that the company get the contract so the Contra is gone for the armor so I try to send me too far like 1 hour and a half to drive in so we we looking for another job I just say I'm out to the company so we do the line cook there with working the grill Cook station lime breakfast lunch so we do the soups and everything we can do the inventory we can do the orders and everything them a nice guy happy all the time we smile nice with a customer stacking is everything smile

Line Cook

Elite Staffing - San Jose, CA
enero 2018 - agosto 2021

I'm working the line cook for almost 1 year and a half

Sous Chef

Advance Staffing, Inc - Santa Clara, CA
agosto 2018 - febrero 2021

Me gusta mucho trabajo ahí porque estás mucho tienes muchos retos a veces de qué pues aprendes cosas nuevas y mucho es el otro Messenger hacer el inventario tener mi pocos bajo a manejar el refrán solo ya no ocupaba ni un chef para estar manejando y los baños solo lo podía hacer hacemos 350 diarios personas

Broil Cook

Paul Martin's American Grill - Mountain View, CA
diciembre 2017 - octubre 2020

I'm at working the grill cook keep it temperatures and the meat so two poses two people but I do to myself so we working almost 2 years so we do a lot of things so I never had complaints for the temperatures and everything that's why I'm so happy with that I have no experience in the broiler and temperatures and everything it underneath

- Operated grill
- Prepared meals from scratch
- Prepped ingredients
- Prepared beverages orders
- Basic kitchen serving duties
- Prepared beverages orders
- Prepared meals from scratch
- Operated grill
- Basic kitchen serving duties
- Prepped ingredients
- Maintained health and sanitation standards
- Diligently washed and sanitized all equipment and surfaces
- Supervised kitchen staff
- Prepped ingredients

Kitchen Supervisor

Sodexo Inc. and Affiliated Companies - Santa Clara, CA
julio 2017 - agosto 2020

I'm working at kitchen supervisor for more of 3 years I'm in char the kitchen for Mora 52 people I make the orders inventory so I'm in charge and all the kitchen I feel happy but he close by covid-19

Line Cook

Sodexo Inc. and Affiliated Companies - Sunnyvale, CA
octubre 2018 - febrero 2020

I'm just working now there but he close by pantomime covid-19 so just a few people left and almost everybody late because he close and he open again and anyway I'm so excited and I'm working on so happy when I work in the kitchen and everything so we had our experience

Line Cook

Compass Group - San Jose, CA
diciembre 2016 - octubre 2019

I'm working in the broiler at sartén walking expo I helped the chef to put the pool cost down to

Catering Server

Eurest - Foster City, CA
marzo 2015 - octubre 2018

Yes I'm in charge for the catering we have a lot of jobs I'm going to start Friday in the morning so everything is great good but I'm just leaving because the company he close and he's coming another company and I'm just sleep to Mexico

Janitor

Cleaning services Inc. - San Jose, CA
marzo 2011 - octubre 2015

Yeah so I know how to do all the cleaning take care of the garbage map sweep and everything so I'm in charge for one building so I'm the reason I'm leaving because I he sent me to he want to send me to the other building but it's too far for me and he don't want to pay me more money

Sous Chef

Izzy's Steaks and Chops - San Carlos, CA
diciembre 2005 - febrero 2013

I'm a star the butcher and I'm going to the salad bar on the fryer sauter and they do I'm working the broiler and I'm working the Expo a little I just working at sous chef song working on more at 12 years

Janitorial Supervisor

KBS Janitorial Services - San Jose, CA
septiembre 2004 - febrero 2009

So I want to make sure everybody's feeling good you know I want to make sure everything is clean nice and whatever whatever the people any help I happy on everything I don't say like oh I'm a supervisor no I can't help you to go get my towels and everything go clean

Educación y formación

High school en education

Fremont High School - Sunnyvale, CA
diciembre 1990 - Actualmente

Diploma en Regular

Junior High - San Jose, CA

junio 2001 - octubre 2007

6 en San José

San Jose State University - San Jose, CA
enero 1995 - octubre 2000

High school diploma en Regular

Fremont High School - Sunnyvale, CA
diciembre 1990 - octubre 1995

Habilidades y conocimientos

- Servicio al cliente (10 años o más)
- Preparación de comida (10 años o más)
- Conducción (7 años)
- Almacenamiento (2 años)
- Experiencia administrativa (1 año)
- Habilidades organizacionales (3 años)
- Manejo de caja (4 años)
- Mantenimiento (6 años)
- Habilidades de comunicación (5 años)
- Liderazgo (7 años)
- Team (6 años)
- Service attendant (4 años)
- Cook (10 años o más)
- Costumer service (9 años)
- Cook dinner (9 años)
- Heat off cook (10 años o más)
- Cooking (10 años o más)

Idiomas

- Inglés Spanish - Avanzado
- Spanish - Experto

Reconocimientos

Employee of the year

febrero 2018

Certificados y licencias

Food handler card

marzo 2024 - marzo 2027

Regular food handler card

Otros datos de interés

I like to work in the kitchen I like to cook I love it I like to talk to the customer and make people happy and smile so I'm working that the team I like to work team if you haven't finished my job I'll let us know somebody else if any help I'm out great for the customer service I like to talk to the people people smile you know I might do the better job for these people want to make sure these people I see the smile when I see the smile