

HI THERE, IM FABRICIO

I would like to know more about this job.

i currently employed w more than 5 years of experience as a line cook

but looking for a better opportunity

and this is for the morning or evening?

because im back to school and i can only work morning shits

Fabricio Vargas

3879 18th st

San Francisco, CA 94114

Phone: [\(415\) 568 6411](tel:(415)5686411)

Email: fab94114@gmail.com

OBJECTIVE

I'm seeking a company where I can use my experience and education to help the company meet and surpass its goals.

EXPERIENCE

I'm Energetic, smart, and punctual; with strong interpersonal, communication and training skills with four years of experience in the restaurant industry with the capability to work under pressure to ensure customer satisfaction, and also I have some experience doing catering, working in a team atmosphere with the staff, showing creativity and originality in presentation and service of food.

* Mixt Greens Salads

[\(415\) 227-4555](tel:(415)2274555)

03/2012/ Present - ^{3 years}

120 Sansome St 94104

Line cook

I'm in charge of the salad bar this includes stocking filling and rotating food products on the salad bar, also preparing food (catering orders) and make some prep on a limited time, because we need to be done by 10:30 the time the restaurant opens, I also do some prep, at the end of the day I clean the station and take care of the leftover food.

* Panera Bread

301 king street 94158

[\(415\) 777-2080](#)

01/2010- 03/2011 *1 year*

Cashier/ runner/ barista

As a food runner my responsibilities were to deliver food from the kitchen to each costumer and provide them with their needs, And always make sure our customers receive the service needed, as a barista/ cashier my duties were clean and maintain supplies, tools, equipment, and storage areas in order to ensure compliance with safety regulations, Prepare and serve beverages including different kind of espresso coffees in timely manner.

* Chipotle Mexican Grill

126 new Montgomery 94105

[\(415\) 512-8113](#)

10/2009 – 08/2010

Cashier and line cook

Greets customers, assembles food order, maintains appropriate portion control, and collects and processes payment from the customer. Maintains cleanliness of counters and floors at all times.

* P.F. Chang's China Bistro

925 blossom hill Oakridge Mall

01/2008- 06/2009

busser boy

Learn/Memorize all dishes ingredients so when I served them I could describe the dish, fast serving to maintain the food temperature and checking the presentation of the plate, and make sure the food is correct, another extra service was filling the glasses up when getting empty, also cleaning and stocking the dinning room.

EDUCATION

City College San Francisco high school 2015-2016

Centro Universitario De Tijuana (college) 2004-2007