

Ricardo Escobar

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Objective:

To attain an occupation in an excellent food and beverage institution that will help me achieve the goals that I desired in the service industry.

Skills:

- Performs well during busy periods and unexpected circumstances.
- Experience in both fooh/boh, and knowledgeable of terms and methods of cooking.
- Good judgment in the way food should be presented.
- Innovative: Able to suggest ways of improving food execution and work environment.
- Creative with ingredients and recipes to accomplish that splendid essence in a dish.
- Works swiftly under pressure without sacrificing quality of food and coordination.
- Bilingual: English and Spanish and learning Japanese.
- Professional attitude and manners within a work environment.

Experience:

- 12-2013/ 01-2015 **La Fusion** Line cook **San Francisco, CA.**
- 03-2012/11-2013 **Ozumo** Sushi helper **San Francisco, CA.**
- 01-2012/03-2013 **Lucky strike** Supervisor**San Francisco, CA.**
- 02-2010/11-2011 **Delesios Market** Sous Chef **San Francisco, CA.**
- 11-2009/11-2010 **Rocket fish/** Sushi helper **San Francisco, CA.**
- 05-2007/04-2010 **McCormic and Kuletos** Cook/Expeditor **San Francisco, CA.**
- 08-2003/05-2007 **XYZ-W Hotel** Station Cook **San Francisco, CA.**
- 03-2002/08-2003 **Platanos** Chef **San Francisco, CA.**
- 12-1999/03-2003 **Zuni Cafe** Lead Cook **San Francisco**
- 04-1995/02-2000 **Splendido Italian Cuisine SF** CA.

Education:

Currently attending City College of San Francisco, Culinary program.
San Francisco CA.94112.