

Ernest Hernandez

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Objective

I am seeking a position in a growth-oriented company while utilizing my skills and experience to advance my career. A position preparing and cooking meals in the San Francisco culinary field. Also, gaining as much as possible because I have nothing to lose.

Experience

Erik's Delicafe Slicer/ Cashier/ Sandwich Maker/ Customer Service/ Food prep/ dishwasher

5/5/2015-Current

I have learned a lot in my short experience at Erik's Delicafe so far. My first day at Erik's was my first day using a deli slicer, slicer machine. Two months later, I am extremely efficient with the slicer, sandwich making, and the food to sandwich technique that is used at Erik's. I love the work and work environment at Erik's. Sandwich making at Erik's is very similar to line cooking at most restaurants. I find myself using many techniques that I learned while line cooking at Erik's, but I do miss the kitchen setting along with cooking awesome food.

Applebee's Neighborhood Grill Neighborhood Expert Line Cook/ Food Prep

1/14/2014-6/20/2015

At Applebee's my key responsibilities include assembling every table's order accurately and in timely fashion. Also, prepping food, line cook, cleaning, washing dishes, and just about anything back of the house. Additional responsibilities include watching over the kitchen when a manager is not present, training new employees, and determining where new product will be stocked. I currently work at Applebee's.

True Value Distribution Center Merchandise Handler/Stocker, 3/13-9/13

At TVDC I stocked merchandise of all size and quantity in timely fashion. Operated a stand up forklift (Raymond). Cleaned and worked on special projects like measuring storage location. Trained new incoming associates. Satisfied supervisors and performed above their required production rate. And even crossed trained for out bound inventory.

Education

Woodland Senior High School 8/9-6/12

Over four years I managed a 3.3 grade point average. Three years of art including advanced placement 2D. Statistics, Mystery and Terror, Advancement Via Individual Determination (AVID), and three years of French.

Skills/ Qualifications

Current updated food handlers card. Sauté experience. Moderate good knife skills. I can use both of my hands to do most things. I have also had work experiences in being a football coach and a lift truck mechanic. In all of my prior work settings I have tried to help everyone do their best. I communicate in a positive, clear, and respectful manor. Both as a football coach and a landscaper I learned how to lead myself as well as others. Another positive skill I withhold is being able to help people find solutions to their problems. I am a hard worker and pride myself on doing my very best at everything I do.