



EXAM FORM NO. 1912

CERTIFICATE NO. 4976699

ServSafe® Certification

TO **JOSE LUIS GONZALEZ ARREDONDO**

for successfully completing the standards set forth by the National Restaurant Association Educational Foundation for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

Presented by the National Restaurant Association Educational Foundation

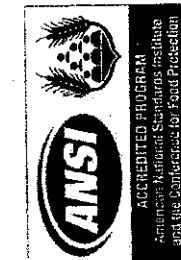
7/23/11

DATE OF EXAMINATION

7/23/17

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



Mary M. Adair

Mary M. Adair
President and Chief Operating Officer
National Restaurant Association Educational Foundation

National Restaurant Association
EDUCATIONAL FOUNDATION
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05061402

JOSE LUIS GONZALEZ

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Cellular: (415) 240-8190

SUMMARY

Highly successful Preparation and Line Cook with specialty on breakfast and lunch menu. A customer-focused employee with a strong commitment to dealing responsibly with all levels of associates. Received a one year training and certificate of cooking at El Centro Social Obrero. Detail oriented, providing prompt response with guidance, and willingness to work as long as it takes to get the work done. Professional capabilities include:

- Passion for food
- Customer Oriented Skills
- Work quickly
- Organized and Resourceful
- Ability to prioritize and meet deadlines
- Bilingual: English & Spanish
- Strong Work Ethics
- Ability to interact with clients using a positive and clear voice

PROFESSIONAL EXPERIENCE

Pig and Pie – 2936 24th Street, San Francisco, CA

2012 to Present

- Preparation cook.
- Line Cook.

Restaurant Hapa 838 Highland Ave, San Francisco, CA

2009 to 2012

- Preparation Cook.
- Line Cook.
- Team Player.

La Victoria Bakery – 2937 24th Street, San Francisco, CA 94110

2009 to 2012

- Main Cook.
- Preparation of breakfast menu.
- Preparation of Deli menu
- Coordinate and perform inventory.

Puccini and Pinneti Restaurant – 129 Ellis Street, San Francisco, CA 94102

2008 to 2009

- Preparation Cook.
- Line Cook
- Specialty in Cold Cuts.
- Special in salads.

JOSE LUIS GONZALEZ

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Cellular: (415) 240-8190

References

Professional:

Jaime Maldonado, La Victoria Owner and Manager (415) 642-7210

Isabel Jimenez -- Insurance Agent, for catering - (650) 669-0738

Personal:

Josh Perez, Chef at Hotel Vitale, San Francisco, CA

Brenda Vallejo, friend (415) 362-2925

Carlos Alas, friend (415) 240-7302

CERTIFICATES

2004 Certificate of training at Centro Social Obrero in San Francisco, CA