

OBJECTIVE: Seeking an executive or sous chef position.

QUALIFICATIONS

- Responsible, punctual, patient, and ability to follow directions
- Multiple years of customer-related professions.
- Super skills, able to process and prep ingredients commonly used in restaurants.
- Meticulous attention to detail regarding cleanliness standards of kitchen and food
- Bilingual in English and Spanish
- Able to perform job functions with attention to detail, speed and accuracy.
- Ability to prioritize, organize and follow-up.
- Clear thinker, remaining calm and resolving problems using good judgment.
- Proven ability to work cohesively with co-workers as part of a team.
- Excellent interpersonal communication skills.

EXPERIENCE

Bistro SF Grill – Catering Chef

2014-Current –San Francisco, CA

- Preparation of weekend menu for restaurant and full catering menu
- Key holder, 10 hours a week, flexible schedule

Balancoire- Catering Chef

2014-Current –San Francisco, CA

- Executive chef for special parties and catering
- All in house baking

Roxy's Café - Head Chef

2011-Current –San Francisco, CA

- Preparation of Mediterranean cuisine for lunch and dinner
- Preparation of espresso drinks
- Key holder, open and close five days a week and in charge of all in house catering
- Assist owner with all aspects of restaurant; including daily operations, menu planning, food ordering

Peet's Coffee - Barista

2006-2011 –San Francisco, CA

- Preparation of espresso drinks, sales of bulk coffee
- Training of new employees

Radio Habana Social Club – Solo Chef & Bartender

1999-2005 –San Francisco, CA

- Preparation of small bar menu for dinner
- Sales of beer and wine
- Planning and hosting of musical events
- Key holder, open and close

EDUCATION

- Instituto Allende , Guanajuato, Mexico -1980
B.A. Fine Art

REFERENCES UPON REQUEST