

Please accept this letter and accompanying resume as evidence of my interest in applying for the position of prep cook/line cook at your company I am a team player and i have a passion for the culinary field. As reflected in my resume, I hope that I possess the qualifying skills necessary for this position.

Sincerely,
Raymond Pasina

RAYMOND PASINA
5 Corte Ana
Millbrae, CA 94030
Rapasina@gmail.com
(650)307-7907

OBJECTIVE

Establish a career with a successful company or business while utilizing my skills, knowledge and experience. I have a passion for the Culinary field and always ready for a challenge.

EDUCATION

Le Cordon Bleu College California Culinary Academy, San Francisco Ca. 8 / 2010 - 6/ 2012
San Francisco School of Bar-tending, San Francisco Ca. 11 / 2010 - 12 / 2010
Regional occupational program, Business accounting, Burlingame Ca. 2 / 2010 - 8 / 2010
Peninsula High School, San Bruno Ca. 1998 - 2000

EXPERIENCE

Microsoft Cafe/ Compass Management
Catering Sous Chef 10/21/2015- Present

Prep, cook, plate for catering service. Cater up to 1800 people a day and and train, and supervise up to 10 kitchen staff members daily . Complete all deadlines and maintain a consistent quality In food and service at all times.

Ichizen Japanese Cuisine
Sous Chef 1/25/2015- 12/18/2015
120 EL Camino RI, Millbrae, Ca

Prep for lunch and dinner service supervise up to 4-5 people per shift and train new hires . Maintain a clean and well organized kitchen at all times and quality of food. Work the hot line , grill, frying, pantry, dishwasher, etc. Follow all recipes and instructions well and maintain a consistent quality In food in every service.

Nothing Bunt Cakes
Baker 10/8/11- 1/12/2015
864 Laurel St, San Carlos , Ca

Prepare cakes, frosting, and decorated cakes. Supervise 2-3 people, and train new hires. Wash dishes, mop kitchen area, and close bakery .

H29 Coffee and Wine
Line Cook 8/15/14- 11/10/14
Burlingame Ca, 94066

Open up and Close while maintaining a clean kitchen. Prep all food for lunch and dinner sevice. Take inventory and order produce, dry goods, meat , fish and poultry. Menu was Italian and American style food. Work there grill ,saute, fryers and salad stations .

Old Ship Saloon

Line Cook 1/2013-10/2013

298 Pacific Ave, San Francisco, CA 94111

Line Cook/ Prep cook. Prepared soups, sauces, marinade, meat and poultry, also some vegetarian dishes all made from scratch. Menu mostly Cajun style with a lot of spice. Set up for opening and closing while maintaining a clean kitchen.

Ritorante Piacere

Prep cook 5/18/11- 11/2012

727 Laurel St San Carlos, Ca 94070

Prep food for break-fast, brunch, and dinner. Cooking on the line serving quality food in a fast pace environment. Maintaining a clean and safe kitchen at all times. Catering up to 50- 500+ for weddings, company parties etc.

Bartender/ Mixologist 12/15/10-5/20/11

Infusion Lounge

124 Ellis St, San Francisco, Ca

Assistant bartender, prepared mix drinks, beer, and wine. prepped bar area, garnishes, and kegs. Take orders (POS), and handle up to 150 customers each night.

Delivery driver / Food Prep 11 / 2009 - 8 / 2010

Francisco Catering / Deli

Bayshore Dr. Burlingame, Ca

Prepared salads, sandwiches, and pastries. Set up eating areas for buffets and banquets. Delivered food to customers and picked up catering equipment.

Warehouse / Driver 4 / 2006 - 1 / 2009

Qzina Specialty Foods

163 Rollins Rd. Burlingame, Ca

Delivered to bakeries and kitchens thru out the Bay area. Maintain inventory and supervised 2 - 3 employees.

CULINARY COMMUNITY INVOLVEMENT

Iron Toques Member San Francisco, Ca 8 / 2011 - 8/2012

California Culinary Academy networking club connecting students with outside events and community fundraisers.

Fort Mason, San Francisco Ca. 02/18/2012

Prepared food and served 2500 guests. Prepped vegan wraps, pork sandwiches, pasta, sushi, grilled vegetables and cured salmon.

Potrero Hill Fundraiser, San Francisco Ca. 02/18/2012

Prepared Cajun breakfast buffet for 600 guests. Made roasted vegetables, scrambled eggs, french toast, biscuits and fruit salad.

Crab & Beer Fest, San Francisco Ca. 12/ 2011

Prepared food for crab fest such as steamed crab, salads, fruit platters and served drinks to 140 guests.

CERTIFICATIONS & SKILLS

Culinary Certificate

Serve Safe Certified

Baker / Cook / Griller/ Fryer

Mixologist / Bartender

Fork Lift Operator

Team player and work well under pressure