

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
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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 ,saut^e, 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 .

Ristorante Piacere

Prep cook 5/18/11- 11/2012

727 Laurel st San Carlos, Ca 94070

Prep food for breakfest, 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