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SUMMARY

Cook experience for over 15 years.

JOB OBJECTIVE

Prepare high quality food to the clients' satisfaction utilizing extensive cooking and culinary skills and bringing my passion and creativity to the job.

EXPERIENCE

Line Cook

Corner Bakery
San Francisco, California
March 2014 - Present

- Prepare all food items in a hygienic and timely manner.
- Set up location in line with restaurant guidelines.
- Follow recipes, piece controls and presentation specifications as set by the restaurant management
- Clean and maintain service station

Line Cook

Umami Burger
Palo Alto, California
April 2012 - March 2014

- Set up stations and collected all necessary supplies to prepare menu to service.
- Prepared all food items in a hygienic and timely manner.
- Covered, dated and correctly stored food items.
- Kept the work area clean all through the shift.
- Maintained inventory of all food items and provided report to the chef.

Line Cook

Lucky Strike
San Francisco, California
August 2011 - March 2012

- Worked in multiple stations – grilled, fried, sautéed.
- Set up station to ensure that all needed supplies would be ready for use.
- Prepped food such as cut meat and/or prepared sauces.
- Cleaned up station.
- Used safe and hygienic food handling practices.

Banquet/Prep/Pantry Cook
 Omni Hotel
 San Francisco, California
 January 2002 – July 2011

- Set up station according to restaurant guidelines.
- Prepared all food items to be serviced.
- Followed recipes and presentation specifications as set by the restaurant management, and worked under pressure and dependability.
- Monitored the stocks in the kitchen to ensure enough supplies.
- Maintained cleanliness of the kitchen station.
- Requisitioned supplies daily.

Line Cook
 The Ritz Carlton Hotel
 Half Moon Bay, California
 March 2001 – January 2002

- Prepared ingredients for cooking.
- Worked with other cooks in the kitchen to timely serve the food.
- Washed and disinfected kitchen area, tools and equipment.
- Stocked pantries.

Line Pantry Cook
 Guickenhimer
 Foster City, California
 January 2000 – February 2001

- Set up station and collected all necessary supplies to prepare menu for service.
- Prepared food such as meat, seafood, vegetable and cold food items.
- Maintained a safe working environment by following food safety guidelines.
- Cleaned the line before and after use.

EDUCATION

University of the East
 Bachelor of Science in Business Administration