

Basil C. Gajeton, Jr.  
555 Wyandotte Avenue  
Daly City, CA 94014  
Cell: 650-898-4932  
Email: basilio.gajeton@yahoo.com

## 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**

Guickenhiemer

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