

# David Miranda

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## PROFESSIONAL SUMMARY

Well-versed in overseeing plate construction, quality, and delivery.

Healthy dishes made with locally grown ingredients are created by a passionate individual.

Excellent track record of resolving issues, increasing customer satisfaction, and driving overall operational improvements.

Excellent communication skills, including the ability to give subordinates clear instructions.

In high-volume, fast-paced operations, this talented kitchen leader and team motivator has been successful in maintaining staff focus, efficiency, and productivity.

Professional with more than 25 years of experience working in high-pressure environments.

## SKILLS

- Communications
- Supervision
- Workflow Optimization
- Forecasting and planning
- Sanitation guidelines
- Food plating and presentation
- Budgeting
- Regulatory compliance
- Process improvement
- Performance assessments

## EDUCATION

**High School** - 1995

**Lakewood High School** - Lakewood, CA

## WORK HISTORY

**Kitchen Chef** - August, 1999 to Present

**Anaheim Marriott** - Anaheim, CA

- inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Was in charge of scheduling and receiving food and beverage deliveries while staying within the food cost and budget.
- Assisted chef in the creation or revision of menus and selections.
- Mentored over 20 kitchen staff members at all levels in order to prepare them for challenging roles.
- Aligned seasonal plans with ingredient availability and key area events for optimal promotions.
- Maintained a well-organized mise en place to keep work efficient and consistent.
- Kept track of line processes to ensure that quality, quantity, and presentation remained consistent.

**Demi Chef** - October, 2021 to March, 2022

**Disneyland Park** - Anaheim, CA

- Chopped and diced vegetables and fruits to prepare for busy periods.
- Baked breads, cookies, and other bakery items after proofing the dough.
- Ensured that all relevant regulatory employment rules and standards were followed.
- Effectively communicated with wait staff about food allergies and dietary restrictions.
- Addressed guest concerns and issues, taking steps to resolve issues and boost customer satisfaction.
- Maintained a professional relationship with union officials that was appropriate.
- Improved customer service by training employees, overseeing operations, and promptly resolving issues.

**Cook** - September, 2016 to September, 2022

**The Service Companies (formerly Acrobat Outsourcing) - Orange County - Santa Ana, CA**

- I'm in charge of stock rotation and control to keep the kitchen and larder well stocked.
- Kept an eye on things.
- Set up clean cutting boards and utensil baths at each workstation before each shift.
- Guided
- Maintained a high level of consistency and accuracy when preparing identical dishes multiple times in one shift.
- Invented
- Interacted with chefs in a professional and effective manner regarding special orders for customers, including those with food allergies and gluten intolerance.
- Ensure that all record-keeping, food-safety, and risk-management requirements are met.
- Created new recipes based on consumer preferences, nutritional needs, and budgetary constraints.