

Jorge Luis Nunez

849 Martin Boulevard, San Leandro, CA 94677 | T: (510) 365-2457 | E: jnunez91@icloud.com

EDUCATION

Laney College, Oakland, CA | Certificate in Baking & Pastry

OBJECTIVE: To obtain a position within a reputable establishment where my skills can be utilized to max capacity, as well as learning new techniques and styles to further the knowledge that fuels my passion for pastry.

EXPERIENCE

Lead Pastry Cook, Taj Campton Place
San Francisco, Ca Sept 2014-Present

At Campton Place I run the pastry line as lead cook with oversight of full and part time staff along with seasonal international interns. I am responsible for training all new pastry staff as well as keeping inventory and ordering for the station. I am responsible for the production of cakes, cookies, mousses, ice cream, sorbet, plated desserts, sauces, and banquet event orders while providing quick fine dining service for the in house dining, bar, and restaurant menus. I also work closely with our executive chef contributing new recipes and ideas using the freshest seasonal ingredients to create new desserts for multiple menus.

Whole Sale Baker, Café Madeleine
San Francisco, Ca Oct 2013- Sept 2014

At Café Madeleine I was responsible for the baking production of various French pastries, cakes, tarts, custards, cookies, and bread for local whole sale distribution or custom orders for many occasions. I decorated, finished, and packaged all goods along with using a high attention to detail and creativity to set up bakery displays that would appeal to customers. Another part of my duties included ensuring the quality control of pastries, ingredients, and organization of the work space.

Lead Pastry Cook, La Mar Cebicheria Peruana
San Francisco, Ca June 2012- Oct 2013

As Lead Pastry Cook at La Mar it was my responsibility to ensure all daily and weekly prep is ready for both lunch and dinner service including, but not limited to making picarones dough, mousses, ganache, cookies, ice cream, sorbet, brittles, tuiles, sauces, and small cakes while simultaneously making/plating/garnishing desserts to order in an open kitchen setting. I trained new pastry staff and oversaw a staff of 2-5, created new weekly dessert specials, as well as keeping inventory and handled ordering for the pastry station.

Server, Soup Cook, AM/PM Production Baker, Specialties Café & Bakery
Pleasanton, Ca June 2011-Dec 2012

As a server at Specialties it was my job to open/close the store, take special orders from customers in person and over the phone using a POS system, taking/confirming/prepping catering orders, running the register, making sandwiches and salads. I was promoted to soup cook and then to AM/PM Production Baker. As the production baker it was my responsibility for accurately following company recipes to produce various breads, rich doughs, laminated dough, and Danish. I worked mainly at the Pleasanton location, but would also fill in at the Emeryville and Oakland locations when short staffed.

Skills & Attributes:

Ability to learn quickly and work efficiently for long hours standing, lifting 50 lbs+, in varying temperatures. High attention to detail, team player with an ability to multitask, honest, reliable, hard working, and speaks fluent Spanish.

Prep Cooks Test

Score 15 / 20

75%

Multiple Choice (1 point each)

A 1) A gallon is equal to ____ ounces

- D a. 56
- b. 145
- C c. 32
- d. 128

B 2) Mesclun are what type of vegetable?

- C a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

D 3) What does the term braise mean?

- B a. Sear quickly on both sides
- X b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B 4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- D d. 185 degrees F

A 5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- D d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- D d. White Sugar

A 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- D d. Very soft

A 8) Food should be left out no more than

- C a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Chop : to cut into very small pieces when uniformity of size and shape is not important.