

Makiko Hernandez

Phone 408.718.8694 | Email makikohdez@yahoo.com

Professional Summary

Over 10 years of customer service experience in hospitality and food service. Excellent interpersonal skills with high attention to detail. Able to multi-task and prioritize workload in a fast-paced environment. Seeking an opportunity to utilize my talents and expertise in the hospitality field.

Skills

- Exemplary Customer Service Skills
- Trained in the highest standard of hygiene, food safety, and sanitation
- Studied all aspects of a commercial kitchen, knife skill and safety
- Reading and following recipes, receiving products, creating new dishes and participating in numerous cooking competitions
- Serve Safe Certificate
- Bilingual in Japanese/English

Experience

Food Preparation and Line Cook

Culinart at Seagate, Cupertino

April 2016 – July 2016

Prepared sandwiches, salads, vegetables. Worked on the line at grill. Laid off due to change in staffing requirements.

Nanny

Emily Su – San Jose, CA

January 2015 – January 2016

Ensured the safety of 2 children from home to school and vice versa. Prepared and served nutritionally balanced meals. Assisted in all aspects of daily necessities around the home.

Server

Curry House – Cupertino, CA

January 2008 – October 2015

Performed the highest level of customer service to all customers in a timely manner. Recommended special meal items and promotional deals to customers. Communicated with customer and kitchen staff to accommodate all special food preferences and restrictions. Utilized Japanese language daily.

Server

Tomi Sushi Restaurant – San Jose, CA

October 2004 – June 2012

Performed the highest level of customer service to all customers. Handled payment transactions in an efficient manner. Utilized Japanese language daily.

Education

Culinary Arts Certificate of Completion
JobTrain, Menlo Park, CA

April 2016

CNA Nurse Assistant License

August 2007