

EDGAR PEREZ

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OBJECTIVE

With a friendly and enthusiastic attitude, I hope to obtain a position as a prep cook, but am just as happy with any other kitchen position. Working in a restaurant will enable me to use my skills in working under pressure and ensure customers satisfaction.

EDUCATION

**El Cerrito High School
Contra Costa Collage**

**2003-2006 (Diploma)
2007-2008 (Auto Technician)**

EXPERIENCE

2015-Present Line Cook *Rendezvous*, Solano, CA

- Work the grill: salmon, steak, chicken and burgers.
- Prep cooking area with correct equipment for night shift
- Plating for with correct proportions

2014-2015 Dishwasher/Prep Cook/Line Cook *Angeline's*, Berkeley, CA

- Prep meats, vegetables, salads and soups
- Grilled/Sautéed/Fryer
- Checked that food was cooked properly and in correct proportions.

2003-2014 Cashier/Cook *Pup Hut*, Richmond, CA

- Handled money when being a cashier.
- Cooking hamburgers, fries, hot dogs, making shakes, etc.
- Serving food to customers.
- Cleaning the whole restaurant as well as the kitchen equipment.

2002-2004 Prep *Phoenix Pastificio*, Berkeley, CA

- Prepping food, breaking eggs, making raviolis, pasta, wrapping pasta for orders.
- Cleaning work area after all duties were completed.

2012-2014 Dishwasher/Prep Cook/Line Cook, Server/Bussboy *Zuppa*, San Francisco, CA

- Dishwashing which entailed cleaning dishes, keeping work area clean.
- Cutting vegetables, cheese, making pasta from scratch, making pizza dough, ciabatta bread, and different sauces like ragu and pesto.
- Cooking different meals from the menu, from pastas, salads, grilling, pizza, and dessert.