

## **Giovanna Gricelda Vega**

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### **EDUCATION:**

**The Art Institute of California—Silicon Valley**  
Associates of Science in Culinary Arts (AA)

**2010-2015**

### **EXPERIENCE:**

**Total Success Staffing** **San Bruno, CA** **12/2012- Present**  
**Prep-Line Cook**

**In-House Sites Sites at: Apple, Inc., Avenidas Rose Kleine, Guckenheimer PARC, Sodexo Citrix, Global Gourmet Cater, Yahoo, Inc., Face book/Flagship, Sodexo, Stanford University Medical Center.**

- Assumes all responsibility for quality of products served.
- Knows and complies consistently with in standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes

**The Grill Restaurant at HP pavilion** **San Jose, CA** **08/2012 – 06/2014**  
**Garde manger/Line cook/baker**  
**Worked under a notable top chef winner Rodney Baca**

- Inspected food ready to be served to the guests, making sure all the standards have been followed.
- Prepared all desserts for over 200 seats in fine dining. Such as; cakes, custards, cookies, muffins, bread
- Handles mass production of food and keeping track of all food waste in a sheet log
- Makes monthly Ice cream and gelato for upcoming events
- Preparing a variety of salads and hors d'oeuvres
- Plating cold desserts and garnishing all dishes
- Had to stay updated with culinary trends and techniques and come up with own ideas for head chef

### **SKILLS AND INTEREST:**

- Fluent in written/spoken English and Spanish
- Excel, Windows, Power Point, Microsoft Word, and Internet Search
- POS System

(Reference numbers available upon request)