

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
Prep-Line Cook

San Bruno, CA

12/2012- Present

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

- Assumes all responsibility for quality of products served.
- Knows and complies consistently with 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
Garde manger/Line cook/baker

San Jose, CA

08/2012 – 06/2014

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)