

Yanny O. Smith
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Objective: To obtain a position in the culinary industry with a goal of a management position

WORK EXPERIENCE

Pastry Chef	Guckenheimer-at Sabre Reservations Center Jan 2012 - July 2015 Southlake Texas Responsibilities included deli service, food prep, sautee, cooking entrees and soups for catering and hot line. Also included were the salad bar and made to order pizza service. Filled in at all stations as needed.
Cook	Autumn Leaves Memory Care Jan 2011-Nov 2011 7100 Dutch Branch Road Fort Worth Texas (817)769-3800 Sole cook for 40-45 residents and their families/visitors plus employees including all kitchen operations concerning food preparation and cleanup Sole cook on staff
Cook	Gaylord Hotel Jan 2010 - Dec 2010 Grapevine Texas Paradise Spring Restaurant Poolside food service Chuck Wagon Restaurant Cafeteria style food service Sole cook for lunch and dinner service for employees
Cook	Fresh Diet Jan 2009-Jan 2010 Preparation of pastry and breakfast service Overseeing kitchen operations Employee training
Pastry Cook	La Madeline September 2008-Jan 2009 Arlington Texas (817) 417-5100 Preparation of all pastry and baked products
Cook	Dolce International-American Airlines Training Center January 2007 - September 2008 Fort Worth, TX. Phone (817) 956-6061 Cook servicing both the Food Court and Banquets Banquet Service - setting up coffee service for meetings
Hostess/Cashier/Cook	Champps Restaurant August 2006 – January 2007 Filled in as cook as needed DFW Airport Phone (214) 882-7292

Customer Service/Back up cook	International House of Pancakes December 2004 – August 2006 Grand Prairie, TX. Phone (972) 263-1931 Server at high volume establishment Filled in as cook when needed.
Cook	Dallas Fort Worth Medical Center Sept 2000-Nov 2004 Grand Prairie TX Cook in customer Cafeteria, prepping Salad bar, cooking made to order pizza, and coffee bar service. Cook on hot line. Also made to order breakfast service.

Certifications	Certified Food Manager Food Handlers Certificate
EDUCATION	Currently student at TCC Culinary Arts School Culinary Courses 2006-2007 Tarrant County College Arlington Texas
	English Language courses 2002 – Present Tarrant County College. Arlington, TX Hotel and Tourism Admin. 1994 – 1997 Universidad Laica Eloy Alfalo Manabi, Manabi, Ecuador

Languages English, Spanish, French

References

Dago Figueroa
American Airlines / Dolce International
Sous chef
817-914-1649
dagobertofigueroasbcglobal.net

Willie Mendoza
American Airlines / Dolce International
Hilton
469-441-3363

Bonnie Figueroa
817-915-0592

Lenny Ventura
Executive Chef
American Airlines / Dolce International
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Chef Eddy Palomino