

# Mauro Bravo

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## Education

- Associates degree in Culinary Arts. **Completed, Dec. 14<sup>th</sup>, 2016.** Art Institute of Inland Empire a Campus of Argosy University

## Skills Summary

- Proficient with knife skill cuts
- Proficient chicken fabrication and filet for fishes
- Quick ticket time on the line.
- Experience in fast pace working environment
- Knowledgeable in kitchen items, product, ware, and lingo
- Great customer service for front of the house
- Great with working in teams
- Able to interchange stations, such as; cold station, appetizer station, grill station, etc.
- Knowledgeable with health department regulations

## Experience

May 2015 - Current

Line Cook, Prep cook | Apollo Restaurant | Victorville

- Mise en place for restaurant daily. Daily a la minute cooking.
- Experience with Flat grill
- Experience with Char broiler grill
- Experience with Fryer
- Experience on working cold station (salads and cold sandwiches)

August 2014 – April 2015

Line Cook, Dishwasher | La Casita Mexican Restaurant | Victorville

- Maintain a up to code environment
- Cook set menu
- Experience with sink temperatures
- Experience with flat grill and wall mount oven