

# Jose Mendoza

1518 Cherokee Trl.

Plano, TX. 75023

Cell.: 214 -994 -5617

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## Objective:

Professional Certified Food Handler with 20+ years of experience in food handling/preparation seeking to grow professionally and personally in a management role. Experience in opening new locations.

## Experience:

11/2009 – Present  
Texas

**Bailey's Prime Plus**

Allen,

### *Pastry Chef*

Managed restaurant desert inventory and monitored quality, created deserts as needed to maintain a healthy supply. Sent to other locations to train new pastry staff and line cooks for new store openings. Main desert creator for special orders. Adhere to sanitation rules and regulations pertaining to proper food handling, storage and cleanliness.

10/2001 – 2/2010  
Dallas, Texas

**Grand Lux**

### *Baker Finisher*

Held various positions such as Prep Cook, Sauce Cook, Steward, Designated Trainer, Baker Prep and Baker Finisher. Assisted management staff with weekly inventory in meat, produce, and paper goods, and placed online orders. Involved in two grand openings regarding training new staff and bringing new ideas such as optima storage space and cooler organization. Designated trainer for new GMs, Kitchen Managers, and employees. Organized and managed line cooks regarding proper food rotation. Assured Criticals were out and ready for every kitchen station for daily opening

Adhere to sanitation rules and regulations pertaining to proper food handling, storage and cleanliness.

6/1997 – 8/2001  
Hills, California

**Wolfgang Puck – Obachine**

Beverly

### *Sushi Chef*

Learned the art of sushi making in an open kitchen format with the clientele experience sushi freshly made. Adhere to sanitation rules and regulations pertaining to proper food handling, storage and cleanliness.

1990-1997 – worked preparing and cooking various cuisines such as Soul Food, Steakhouse style, Argentine and Indian

## Education:

Instituto Superior de Comercio

Guadalajara, Jalisco

Mexico

Technical Degree: Accounting

Attended Instituto Superior de Comercio for three years.

### Recognitions:

- 1 Recipient of “Employee of the Month” at the Grand Lux Dallas, Texas on three different occasions
- 2 Received Star Baker recognition at the Grand Lux Dallas, Texas
- 3 Certificate of Thanks for involvement of store openings at Grand Lux – Los Angeles California

### References

- Ignacio Patzi - 214- 732-2077
- Mayra Maldonado - 214-695-7834
- Theann Egbert - 760-807-3330
- Fanny H. - 214-535-4081