

Rosa Gavia

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OBJECTIVE: Cook

PROFILE

Exceptionally creative, skillful and resourceful Cook with over fifteen years' experience in preparing and cooking to orders a variety of foods that require only a short preparation time: taking orders from customers and servicing patrons at counters or tables.

QUALIFICATIONS

- Exceptionally ability to read, understand, follow, and enforce safety procedures.
- Strong knowledge of organizational structure, workflow, and operating procedures.
- In-depth knowledge of grill foods, sandwiches, breakfast items and etc....
- Knowledge of supplies, equipment, and service ordering and inventory control.
- Immense ability to understand and follow specific instructions and procedures.
- Remarkable knowledge of maintenance and care of culinary facilities, equipment, supplies and materials.
- Solid knowledge of food preparation and presentation methods, techniques, and quality standards.
- Strong ability to monitor and maintain quality control standards.
- Exceptional ability to give attention to detail.
- Proven ability to follow and support company policies.
- Immense ability to work on flexible schedule.
- Profound ability to be courteous and friendly to guests as well as with co-workers.
- Excellent ability to listen and follow directions.

PROFESSIONAL EXPERIENCE

GRILL COOK | EUREST COMPASS | 04/10-PRESENT

- Grill cook, and fry foods according to daily menu.
- Clean food preparation equipment, work areas and counters or tables.
- Take orders from customers and cook foods requiring short preparation times, according to customer requirements.
- Prep foods for work station according to what is needed on that day, vegetables, meats, and cheeses.
- Crossed trained in coffee cart, cashier, deli, and specialty areas.

GRILL COOK | SODEXO CAFE | 09/04-09/09

- Grilled, cooked, and fried foods such as French fries, eggs, and pancakes and etc.
- Grilled and garnished hamburgers and other hot/cold food items.

- Completed orders from steam tables, placing food on plates and serving customers at the counters.
- Accepted payments or write charge slips as necessary; operated cashier.
- Cleaned food preparation equipment.

DELI CLERK | SAFEWAY | 05/04-09/04

- Performed simple food preparation tasks such as making sandwiches, prepared salads, and carved meats.
- Interacted daily with customers.
- Prepared cold plate combinations by arranging ingredients attractively.
- Prepared ingredients for sandwiches.
- Preformed other related duties as assigned.

PROFESSIONAL EXPERIENCE (continued):

GILL COOK 04/03-04/04
Tux-Mex Restaurant

Manager 02/95-02/03
Blimpies Subs and Salads