

Jonathan Maldonado
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Objective:

To obtain a career in the culinary and the general food industry.

Summary:

I challenge myself everyday to deliver the highest quality of food and service. My drive is to acquire as much culinary knowledge as possible and to work towards becoming an Executive Chef. I am a team player, hard working, prompt, reliable, friendly and able to work independently.

Experience:

Hotbox Catering

11/2016 – 01/2017

Sous chef

- Assist with creating menus and recipes for guest
- Ensure menu items are executed and delivered punctually
- Coordinate the preparation and breakdown of kitchen before, during, and after all shifts.
- Ensure kitchen is operating in timely and efficient manner that meets high quality standards
- Resourcefully solve any issues that arise and take control of any problematic situation
- Assist with ensuring product and materials are in stock appropriately
- Maintain a positive and professional approach with customers and coworkers
- Comply and enforce sanitation regulations and safety standards
- Provide excellent customer service and product knowledge

Apple Café Macs

04/2012 – 09/2016

Lead Cook

- Create all recipes within station
- Oversee and assist the preparation and allocation of all needed product, supplies, and equipment for assigned menu items
- Responsible for multiple culinary work station (maintain proper food handling and safety procedures)
- Maintain areas clean and sanitary at all times in full accordance with health regulations before, during and after the shifts
- Ensure that stations are clean and that all food items are properly covered and stored at the end of shift
- Maintain all refrigeration and dry storage areas to ensure proper handling and rotation of products
- Ensure the efficiency of the line and kitchen operation on a scheduled shift is in accordance with specifications and standards
- Provide excellent customer service and product knowledge

Palentir

09/2015 – 01/2016

Line Cook

- Prepare, produce, and finish dishes in accordance with assigned menu items
- Responsible for maintaining areas clean and sanitary at all times in full accordance with health regulations before, during and after the shifts
- Ensure that stations are clean and that all food items are properly covered and stored at the end of shift
- Maintain all refrigeration and dry storage areas to ensure proper handling and rotation of products (FIFO)
- Ensure the efficiency of the line and kitchen operation on a scheduled shift is in accordance with specifications and standards
- Oversee and follow all recipes, specs, and control procedures

Flagship/Facebook

09/2012 – 04/2012

Prep Cook

- Oversee prep and stock all needed product and supplies
- Prepare, produce, and plate assigned menu items
- Responsible maintaining multiple work stations clean and sanitary at all times in full accordance with health regulations before, during and after the shifts
- Maintain all refrigeration and dry storage areas to ensure proper handling and rotation of products (FIFO)
- Ensure the efficiency of the line and kitchen operation on a scheduled shift is in accordance with

specifications and standards

Whole Foods Market

Prepared Foods Department

10/2010 – 09/2012

Team Trainer

- Prep and stock all needed product and supplies
- Prepare, season, finish, and garnish food in accordance with established recipes
- Responsible for the training of multiple culinary work stations (maintain proper food handling and safety procedures for all products in the station/s)
- Maintain areas clean and sanitary at all times in full accordance with health regulations before, during and after the shifts (ServSafe certified and OSHA compliant)
- Ensure that stations are clean and that all food items are properly covered and stored at the end of shift
- Maintain all refrigeration and dry storage areas to ensure proper handling and rotation of products (FIFO)
- Ensure the efficiency of the line and kitchen operation on a scheduled shift is in accordance with specifications and standards
- Coordinate the break down and cleaning of the station/s during and at the end of shifts
- Follow all recipes, specs, and control procedures
- Assist with management requests
- Provide excellent customer service

Keywords: ServSafe Certified, OSHA Compliant, Team Trainer Certified, Microsoft Office Suite, Bilingual