

Raul Villalobos

Culinary Professional

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PROFESSIONAL EXPERIENCE

LINE/PREP COOK

Hopwater Distribution, San Francisco, CA 8/2014 to present

Schedule split between evening shifts as line cook in a fast paced, high pressure kitchen; and day shifts as prep cook preparing an array of seasonally rotating recipes which necessitate pickling, slow roasting, portioning and light butchering. Responsible for daily inventory and subsequent ordering to ensure smooth kitchen operations which remain within budgeted food cost parameters.

Kitchen Manager

Honey Bistro, San Francisco 9/2013 to 8/2014

Responsible for daily kitchen operations in a busy breakfast and lunch café, including creation of daily soups and specials, scheduling kitchen staff, maintaining food costs by keeping proper inventory and ordering accordingly, maintenance of proper food temperature and ensuring strict food safety compliance by staff at all times.

Kitchen Manager

Western Athletic Clubs, The San Francisco Tennis Club 2009-2013

ClubCorp, The San Francisco Tennis Club 2007-2009

(ownership change)

Responsible for the daily operations of a kitchen that services a diner, and prepares banquets and buffets for large and small groups, often simultaneously. Tasked included creating and preparing daily specials and soups, taking regular inventory and ordering accordingly to ensure low food costs and smooth kitchen operations, prepping as needed to prepare for the ebb and flow of dining room needs, scheduling kitchen staff.

Sauté Line Cook

The Cheesecake Factory, San Francisco 2005-2008

Line cook in an incredibly fast paced, high pressure kitchen where precision in recipes, proper plating and clean execution was of the upmost importance and rigidly upheld. I worked my way 'up the line' through multiple stations before being placed in sauté: the most difficult and skilled station in the kitchen.

SKILLS/HIGHLIGHTS

Excellent knife skills

Great attention to detail

Efficient multi-tasker

Work well/stay calm under pressure

Fast, clean worker

Can-do attitude

Very reliable

Quick study for new skills

Eager to continue to expand my knowledge

Personable and responds well to criticism

EDUCATION

Jesus Reyes Heroles Academy, Mexico City, Mexico

REFERENCES

Bruce Paton, "The Beer Chef", Former Employer
510.435.7671

Chef John Stewartz, Hopwater Distribution
415.680.8988

Carol Salandra, Former General Operations Manager, SF Tennis Club
925.360.6646