

Jenessy Azma Yasir Reynoso El
Los Angeles CA 90017

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September 14, 2017

Hiring Manager(s)

Dear Hiring Manager,

May all be well with you!

My name is Jenessy Reynoso and I am applying for a position at your company.

Based on the posted description, I'm confident that I am fully qualified for the position and will be a strong addition to your team.

I would appreciate a job interview at your earliest convenience. I am fully available and would love to contribute to your business goals as soon as possible.

Please find my resume attached.

I can be reached at the number above or at my email address.

Sincerely,

Jenessy Reynoso

Jenessy63@gmail.com

Experienced Certified Chef , Business & Restaurant Manager & Experienced Technological Software Repair
/ Setups and Installation & Troubleshooting Technician

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Objective

Experienced professional seeking to fill a management position with room for growth alongside a positive team.

Key Qualifications

- Multilingual .
- CA Manager Servsafe Certification.
- Technologically proficient.
- Capable of typing 60+WPM

Work Experience

General Manager, Everytable .

2016 - 2017

- Recruiting, training, supervising and appraising staff
- Managing and ordering inventory as well as managing budgets.
- Maintaining statistical and financial records, cash handling and management, banking, etc.
- Dealing with customer queries, checkouts, complaints.
- Overseeing pricing and stock control,
- maximising profitability and setting/meeting sales targets, including motivating staff to do so
- Ensuring compliance with health and safety legislation
- Preparing promotional materials and displays
- Liaising with CEO & head office

General Manager , Dominos .

Jun 2015 - August 2016

- Maintaining stock levels and placing the food orders for the store
- Balancing labor costs, ensuring accurate food cost was accurate, and cleanliness of the store.
- In charge of training new employees how to properly make pizzas
- and correctly perform daily store operations
- Running the POS, telephone and kitchen technology systems
- Providing superb customer service.
- Making pizzas, oven tending, ringing up customers.

Chef / Pizza Chef , Freds @ Barneys

2014-2015

- Working efficiently, and productively in a fast paced, fine dining environment while maintaining sanitation and cleanliness.
- Following recipe to prepare things such as dough, pasta, sauces, seafood protein and other toppings from scratch
- Cooking and playing pasta pizzas sandwiches and desserts according to recipe / menu standard consistently.
- Demonstrating knowledge of proper food handling and cooking procedures.
- Demonstrating good judgment of quantity, quality and production. Possessing and practicing Knowledge and understanding of basic temperatures and food safety.
- Following, recipes, sanitation, and food safety procedures.

Chef / Shift Manager , Southern California Hospital

2014-2015

- Preparing foods according to strict specifications per patient diet (I.e. High carbohydrate, low fat, renal, diabetes, dysphagia, low sodium etc.)
- Preparation of proteins, produce, desserts etc according to recipe.
- Making gravies, soups, stocks, sauces, entrees, sides etc from scratch by frying, baking, broiling, sautéing etc.
- Utilizing proper food handling and kitchen sanitation techniques.
- Producing proper portions of food according to tally.
- Assisting on serving tray line if no server was present.
- Setting up and breaking down of kitchen and work station(s).

Federal Govt. Cook II , Sage St. Mgmt

2013-2014

- Working alongside chef to ensure timely , sanitary & proper execution of Breakfast lunch and dinner meal services in a cafeteria style environment.
- Preparation of fruits and vegetables , fabrication of meat and poultry .
- Production of sauces, proteins, produce etc. by steaming, sautéing and similar cooking methods.
- Maintaining a clean, full, unlimited cold food bar, prepared from scratch daily.
- Serving diners in single file cafeteria line format.

Manager - Pizza La Casa

2008-2012

- Training, monitoring, and reinforcing food safety procedures
- Working to meet sales goals
- Management of food and labor costs, placing orders, logging inventory.
- Executing company policies and procedures to quality standard.
- Monitoring food inventory levels and orders product when necessary
- Managing and maintaining a safe clean work environment at all times.
- Managing crew members/employees in a manner maximizing crew retention.
- Interviewing and hiring team members
- Providing proper training for new and in need team members.
- Identifying problems and initiating their appropriate corrective action(s).
- Maintaining fast, accurate service, providing excellent customer service, and meeting and/or exceeding both company and customer expectations.
- Ensuring the continual improvement of store and brand.

Sous Chef / Assistant Manager - La Bachata Bar

2004-2008

- Directly assisting Management with safe and sanitary operation of BOH/FOH areas.
- Opening and closing duties.
- Keeping inventory record, recording data, organizing Paperwork.
- Direct Customer service, satisfaction & relations.
- Inventory, stocking & required paperwork.
- Menu development & execution. Creation of specials
- Cooking starches, beans/legumes & proteins according to order, recipe and food safety laws .
- Working directly alongside owner as interpreter (Spanish to English) & liaison / kitchen consultant.

Education

Culinary Arts Certification

Jun 2014

Maxine Waters Employment Preparation Center

- Graduated with a 3.9 GPA.
- Passed all finals (hands on and written) with A's or Better .
- Concentration in culinary arts & hospitality and catering management.
- Received California Managers Servsafe Certification (Still Valid)

Lowell High school
High School Equivalent

2011

Dishwasher Test

C 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- ☒ c) Single use paper towel
- d) Common used cloth

C 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- ☒ c) Rubber glove
- d) Nothing

d 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- ☒ c) After using the restroom
- d) All of the above

b 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- ☒ b) False

e 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chaffing dishes)
- d) Harsh chemicals
- ☒ e) All of the above

A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- ☒ a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- ☒ c) Flag the spill and clean it immediately
- d) Not sure

C 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- ☒ c) Use an oven mitt or dry cloth towel
- d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- ☒ a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

C 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- ☒ c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

- 1 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- b 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- b 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- a 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- C 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c c. On the counter
 - d. In the microwave
- A 10) Which of the following can you use to put out a grease fire?
- a a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- B 11) What is the temperature range of the danger zone?
- a. 25-135
 - b b. 40-140
 - c. 50-160
 - d. 30-130
- d 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, mince
 - d d. Mince, dice, chop
- C 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c c. Liquid
 - d. Oil
- B 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- B 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

a 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

a 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & pepper are the basic seasoning ingredients for all savory recipes.

20) mince: to cut into very small pieces when uniformity of size and shape is not important.

