

# Lydell Padro

Advanced Culinary Arts Graduate  
351 H Ave Bldg. 442 - San Francisco, CA 94130  
Cell Phone :( 347) 280-2445  
Lydell.Padro@yahoo.com

## PROFESSIONAL SUMMARY

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

## CERTIFICATIONS

- Food Handlers Card
- ServSafe Certification
- ServSafe Manager Certification
- Purchasing certification

## SKILLS

• Knife skills: mince/julienne/chiffonade	Excellent plate presentation skills	On-time and dependable
• Knowledge of specific herbs and spices	Great listening skills	Fruit/Vegetable wash and prep
• Ability to execute orders quickly	Salad prep and dressing	Inventory/ Quality Control
• Follow proper sanitation and hygiene protocol	Work well under pressure	Mother sauces and sub sauces
• Operate dishwashing machine	Preparation of appetizers/canapés	Operate grill and deep fryer
• Baking breads, pastries, and cakes	Design and plating of desserts	

## EXPERIENCE

**Prep Cook, Cadwalader, New York** June 2016 – August 2016

- Delivered outstanding service to guests at regular meals as well as events.
- Properly prepared and stored menu items according to standards.
- Managed orders in a timely and efficient manner.
- Utilized personal protective equipment.
- Followed all health and safety standards.

## EDUCATION

**Advanced Culinary Training, Treasure Island Job Corps, San Francisco, CA** February 2017 – Present

- Identified how to follow all company safety and security policies and procedures.
- Determined necessary procedures for preparing and cooking food according to standards.
- Established strong communication skills.
- Interacted with classmates to ensure excellent production and service.
- Demonstrated ownership of a station including stocking, setting up and breaking down.
- Created and executed a menu.
- Serviced visitors in casual and fine dining restaurants and catered events.
- Developed clean and professional image.
- Gained extensive knowledge in how to use kitchen equipment.

**Basic Culinary Training, South Bronx Job Corp, Bronx, NY**

September 2015– February 2017

**Harry S. Truman High School, Co-op City**

September 2011 – June 2014

- GED Diploma

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Cell Phone

## **PROFESSIONAL REFERENCES**

### **Charles Fitzgerald**

Culinary Manager  
Treasure Island Job Corps  
351 Avenue H  
San Francisco CA, 94130  
(415) 277-2425  
[Fitzgerald.charles@jobcorps.org](mailto:Fitzgerald.charles@jobcorps.org)

### **Chef Egon Grundmann**

Culinary Instructor  
Treasure Island Job Corps Center  
351 Avenue H  
San Francisco CA, 94130  
(415) 352-2475  
[Grundmann.egon@jobcorps.org](mailto:Grundmann.egon@jobcorps.org)