

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
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SKILLS

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|---|-------------------------------------|-------------------------------|
| • 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 | |
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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.
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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.
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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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PROFESSIONAL REFERENCES

Charles Fitzgerald

Culinary Manager
Treasure Island Job Corps
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Chef Egon Grundmann

Culinary Instructor
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