

Salvatore A. Jasunas

(415) 872 2140 sjasunas70@gmail.com

Professional strengths

Good organization details

Attention to detail

Works well with others

Positive attitude

Professional Skills

Prepared large amounts of food preparation for lunches and dinners

Served 200-500 people per day for special events

Worked a variety of kitchen positions to make sure customers were served in a timely fashion

Experience with sauté, char grill, flattop, broiler, convection, pizza ovens, fryers, and slicers, hand-tossed pizza experience, dough making

Proficient with knife skills and prep work

Kitchen Supervisor

Experience in organization and supervising a team to up to 6 employees

Planning and preparing menus for special gatherings, weddings, and parties

In charge of Prep Cooks and Dish washers

Working kitchen Spanish

Employment History

Barrelhead 1785 Fulton St, San Francisco, CA 94117 (415) 416-6989 --- 2017

Line Cook – Bradley Center Milwaukee, WI 2013-2016

Line Cook Buck Bradley's Eatery Milwaukee WI 1998-2013

Kitchen Supervisor – Salvatore's Restaurant Milwaukee, WI 1988-1989