

# MICHAEL GARCIA

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113 Rockmont Dr #14, Del Valle, TX 78617

Cell: 512-717-2170

m.garcia31675@yahoo.com

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## SUMMARY

A hard working pro-active Sous Chef with more than 20yrs experience in the food industry. Able to consistently carry out duties in a timely manner and well equipped for working under pressure while maintaining professional work ethic as a team player. Fully aware of health & safety issues and compliant with the requirements for food handling, sanitation, & cleanliness.

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## SKILLS

- Breakfast and lunch preparation
- Set up and manage kitchen line
- Menu planning and prepping
- Manage inventory and arrange orders
- Create and prepare daily specials
- Lead and train kitchen staff

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## EXPERIENCE

### G&M CATERING/FACEBOOK

Austin, TX

#### Lead Breakfast Chef

04/2015 to Current

Held accountable for various aspects of services including breakfast, lunch, carving station, food preparation, and inventory. Assist with training new staff members to build leadership, customer satisfaction, and quality assurance. Deliver a high-volume food service of up to 700 customers per day. Seeking to excel in my career in the culinary world.

### BOB'S STEAK AND CHOP HOUSE

Austin, TX

#### Line Cook

01/2013 to 03/2015

Prepared and served large cuts of fine prime steaks, chops, and seafood. Followed proper food handling methods and maintained correct temperature of all food products. Established and maintained open, collaborative relationships with the kitchen team.

### AUSTIN CONVENTION CENTER

Austin, TX

#### Catering Chef

12/2010 to 01/2013

Displayed a positive and friendly attitude towards customers and fellow team members. Prepared healthy enjoyable breakfasts, lunch, and dinners for private parties, banquets, and events.

### IHOP

Austin, TX

#### Kitchen Manager

01/1992 to 11/2010

Continually monitored kitchen and took appropriate action to ensure food quality and service standards were consistently met.

Assigned tasks and oversaw the direction of kitchen staff to ensure compliance with food safety procedures and quality control guidelines.

Ensured proper cleanliness was maintained in all areas of the kitchen.

**Submission Date** 04-05-2018 15:28:58

**First Name**

Michael

**Last Name**

Garcia

**E-mail Address**

m.garcia31675@yahoo.com

**Phone**

512-717-2170

**Address**

4708 Blue Meadow Dr

**Unit or Number**

0

**City, State**

Austin, TX

**Zip Code**

78744

**What region(s) are you applying to work within?**

- Austin


**Which position(s) are you applying for?**

- Cook

**Are you applying for:**

- Full-Time

**When can you start?**

 Friday, April 06, 2018

**Can you work overtime?**

Yes

**How did you hear about us?**

- Google

**What days/times can you work? Select all that apply:**

- Monday AM
- Tuesday AM
- Wednesday AM
- Thursday AM
- Friday AM

**Have you ever applied to or worked for Acrobat before?**

No

**If hired, would you have reliable means of transportation to and from work?**

Yes

**If hired, can you present evidence of your legal right to live and work in this country?**

Yes

**Are you able to perform the essential functions of the job for which you are applying?**

Yes

**Name of School**

Del Valle High School

**City & State**

Del Valle, Tx

**Grade/Degree**

9

**Graduated?**

No

**Do you have any special licenses? (If so, label under "Special")**

No

**Are you computer literate? (If so, label which programs under "Special")**

No

**Are you proficient with Point of Sale systems? (If so, label which under "Special")**

No

**Do you have any experience, training, qualifications or special skills? (If so, label under "Special")**

Yes

**Special:**

Bilingual

**Are you currently employed?**

No

**Can we contact your current employer?**

Yes

**Name and Address of Employer**

G&M Catering

**Type of Business**

Catering

**Phone Number**

512-680-2773

**Your Position & Duties**

Lead Breakfast Chef  
Prep, cook, inventory, create menus, craving station

**Date of Employment (from/to):**

04/2015-03/2018

**Reason for Leaving**

Resigned Position due to lack of communication, dignity, and respect.

**Still Employed:**

No

**Name and Address of Employer**

Bob's Steak and Chop House

**Type of Business**

Steak House

**Your Position & Duties**

Line Cook

**Date of Employment (from/to):**

01/2013-03/2015

**Reason for Leaving**

Found Another Job

**Still Employed:**

No

**Have you ever been fired from a previous place of employment? If yes, please explain:**

No

**Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:**

No

**First Name**

Jorge

**Last Name**

Rodriguez

**E-mail Address**

Natasha@gmccatering.com

**Phone**

512-350-6986

**Relationship:**

Executive Chef

**Years Acquainted:**

4

**First Name**

Richard

**Last Name**

Rodriguez

**Phone**

512-769-8549

**Relationship:**

Executive Chef

**Years Acquainted:**

4

**I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.**

- (Checked box indicates acknowledgement)

**I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.**

- (Checked box indicates acknowledgement)

**I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.**

- (Checked box indicates acknowledgement)

**I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.**

- (Checked box indicates acknowledgement)

**Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.**

- (Checked box indicates acknowledgement)

**I hereby acknowledge that I have read and understand the above statements.**

- (Checked box indicates acknowledgement)

**Applicant Digital Signature (Type Name):**

Michael Garcia

**Date:**

 Thursday, April 05, 2018

**Please Attach Resume Below**

[Michael Garcia Resume 1 \(1\).pdf](#)

**Dishwasher Test**

**Score / 10**

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 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