

# EFRAIN HERNANDEZ JR

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## Myself and Objectives

Cooking was a hobby. Then later became passionate and pursued to be a professional cook. I am fully committed for my life to be involved with Hospitality Industry and to be a successful Chef. I am nearing completion in my college studies for the Hospitality Management A.S. Degree. My goal is to obtain many knowledge and experience to be a successful Head Chef or Manager of a restaurant. Being a cook is everyday learning experience!

## Work experience

Dec 2017 - Apr 2018 Grill Cook

*Bon Apetite @ NVDIA*

New contractor for NVDIA after Aramark. I was assigned to Grill Cook position. This position involved to order cooking for NVIDIA staff, including breakfast service. Before service, I prepare side orders, proteins (fish, meat, vegetarian), and other condiments necessary for front line.

Nov 2015 - Dec 2017 Prep cook, Cook

*Aramark @ NVIDIA*

Formerly as Prep Cook, my responsibilities lies in preparing food for the next day service, which includes sandwiches, pizza, pastry, and ingredients preparation. Occasionally, I had been given the role to be a food driver and a line cook positions to fill in. I am formally moved up as a cook and took several cooking lines, such as Rotisserie and Healthy Food. Now I am currently serving Vegetarian/Vegan line, which I have opportunity of doing my own menu.

Jun 2015 - Feb 2016 Prep Cook

*Centerplate @ Levi Stadium*

Assigned to various position for preparing and cooking needs for food concessions, such as hot dogs, pretzels, pizza, deep fried food, etc.. I also assist with inventory count.

Feb 2016 - Feb 2016 Cook

*NFL Super Bowl 50*

As an worker for Centerplate at Levi Stadium, for one day I have been given the opportunity to work for the NFL Super Bowl 50. I was assigned to two position, meat cutting service and sauteed cooking to the VIP customers. I have been recognized by two NFL officials for my exemplary service. My experience have been greatly significant, especially when working 18 hours shift.

Jul 2014 - May 2015 Utility/DMO (Dish Machine Operator), Pantry

*Olive Garden*

My job focus was operating the Dish Machine and clean all the silverwares, dishes, and equipment for smooth operation. Including cleaning and maintaining back of the house areas. I was later moved to be trained to prepare the pantry (salad and bread).

July 2014 - August Prep

2014

### *Pacific Catch*

Met the owner, Tom and head chef Daniel at Mission College when looking for students to work at the new unit in Mountain View and have been recruited to the Pacific Catch team.

My role in this casual dining restaurant was food preparation, additionally to help with the dish washer team and maintain kitchen to sanitary condition.

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## Education

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Feb 2010 - May 2019 Associate Science Hospitality Management Degree

### *Mission College*

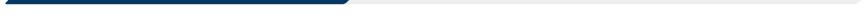
Hospitality Management degree to show completion of studying Hospitality Management and General Education courses.

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## Skills

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Microsoft Office

 Moderate skills in using Microsoft Office Utilities

Computers

 Competent in Computers, both hardware and software.

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## Certifications

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Sept 2017 - Sept 2020 ServSafe Certificate  
*ServSafe, NRA*

July 2014 - July 2014 Certificate of Achievement: Food Services & Restaurant Management

*Daniel Peck, Governing Board, Santa Clara*

Certification of completion relating to Accounting, Menu Marketing and Management, Inventory & Purchasing, Hospitality Sales and Marketing, and Managerial Accounting.

July 2014 - J Certificate of Achievement: Fundamental Food Service Skills  
*Daniel Peck, Governing Board, Santa Clara*