

MARK ANTHONY RIVERA

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- Professional chef searching for a company that will utilize all my talents as a Chef, as well as my extensive working knowledge of different cultures of cuisine. The position I seek will afford me the opportunity to use my solid communication and team building skills. The position should present various challenges, opportunity for growth, and rewards commensurate with performance.

QUALIFICATION HIGHLIGHTS

- Help facilitate multiple openings of University dining branches throughout the United States
- Active counsel member of Safety Committee for nine years
- Seven years of experience in special diets
- Supervise all culinary staff FOH and BOH
- Over twenty-four years of experience in the food service industry
- Extremely knowledgeable with all HACCP policies
- Adept at using kitchen tools and knives and equipment
- Competent to adhering to set budgets and meal planning
- Fluent in Spanish
- Able to lead a variety of diverse culinary staff
- Specialize in halal cuisine

CERTIFICATIONS

SERVSAFE

December 2015 – Present

GREAT KITCHENS CERTIFICATE

December 2015 – September 2017

- Extensive experience in gluten free diets
- Knowledge in creating different cuisines for special guest that are unable to consume any of the eight special allergens

PROFESSIONAL PROFILE

UNIVERSITY OF DAVIS, DAVIS, CA

Sous Chef, October 2007 – Present

- Prepared breakfast and lunch daily for students while performing pantry cooking, grill cooking, special events catering
- Kitchen Manager
 - Purchasing of inventory and receiving
- Opening and closing of multiple kitchens
- Assist with time and attendance with scheduling and coverage
- Great at communicating daily instructions to staff of culinary assignments and direction for daily operation.

EDUCATION

MAIN PRAIRE HIGH SCHOOL, DIXON, CA
High School Diploma, June 1994