

RICARDO WAYMIRE SANTOS, Jr.

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CAREER OBJECTIVE

To join a stable and reputable company, that will enhance my career growth potential while utilizing the education, training and skills earned in the field of Food Service in different private and public institutions like schools, hospitals, a hotel, restaurants, churches, residential/commercial caterings in both private and corporate dinings.

CULINARY EXPERIENCE

ACROBAT CONTRACT Sept 2018 to Present

TEMPORARY ASSIGNMENTS

Main function is culinary support to the Chef

Companies Supported:

Under SAGE (Trinity Christian Academy) working under the supervision of Chef Romero

Grill, sautee, fry, prep work, sanitation

Under Sodexo (PepsiCo) working under the supervision of Chef/Manager Mary

CAFE DE MANILA US LLC Feb 10, 2015 to August 31, 2018

2122 E Beltline Rd Richardson TX 75080

Position: Owner/Executive Chef

Developed and served Filipino Dishes

Marketing through events on quarterly basis, successfully gathering about 200 to 500 guests for each street event with live band and

Catered Italian and Filipino dishes for gatherings and parties (Weddings, Church events, birthdays, college students special event, FSA Filipino Student Association in UNT Denton for 200 guests)

CASTLE HILLS GOLF and COUNTRY CLUB Yr 2013 to Yr 2014

699 Lady of the Lake Blvd, Lewisville, TX 75056

Position : Line Cook

Sautee, grill, fry, inventory management for special events like golf tournaments

BAYLOR SCOTT AND WHITE MEDICAL CENTER - Aug 2012 Dec 2012

5252 W University Dr McKinney TX 75071

Position : Line Cook

Externship Program from Le Cordon Bleu Blue Cross Blue Shield Corp. Dining Richardson, TX 01/2012–03/30/2012 Externship 1 and 2 Program (School Requirement) Service, Prep, Cook, Sanitation, Stewardship Technique Restaurant (LCB) Dallas, TX 10/2011 – 12/2011- School Internship Program · Internship Rotation Program in Le Cordon Bleu

COURTYARD by MARRIOTT in Allen TX 07/2010- 06/2011

Prepared food both for the Bistro and Catering Student Nutrition Staff Allen ISD Allen TX

09/2008-05/2009 Assistant Manager McKinney ISD High Aramark, McKinney, TX 09/2007-10/2007 · Manage 10 School Cafeteria staff for production, serving, sanitation, and cost inventory mgt.

RUTH'S CHRIS 2007 17840 Dallas Pkwy Dallas, TX 75287

Position : Prep/Line Cook : Prepared salads and desserts (creme brulee)

EDUCATION:

Le Cordon Bleu, Dallas Tx Associate's Degree in Culinary graduated yr 2012

Collin County Community College Certificate of Basic Culinary Yr 2010 compBS Major in Economics, Minor in Marketing graduate Philippine School of Business Admin Yr 1992 Membership : ACF / TCA 2018 American Culinary Federation / Texas Chef's Association Certification : ServeSafe Certified (Certificate valid through Aug 2022)