

JUAN CESAR LUNA

EVENT/CATERING CHEF
FREELANCE COOK



OBJECTIVE

To motivate my fellow co-workers and share my passion for cooking. Also, further advance my culinary skill in pursuing to become a well-respected and skilled chef one day.

AREAS OF EXPERTISE

- 2 years of experience in Butchery
- All around kitchen station experience
- Managing calendars
- Customer Service
- Catering/ Event Cooking Experience
- Good time management skills
- Consistency with service and work attitude

PROFESSIONAL EXPERIENCE

October 2017- Present

Claremont Club and Spa, A

Fairmont Hotel

Line cook Grill

- In charge of the setups of grill station and saute which includes Fish, Steaks and pastas
- Cooks a la carte in a fast pace environment in accordance to Chef's plating and standard
- Prepares vegetables and meat which includes butchering, marinating and portioning of products
- Makes products from scratch which includes sauces and stocks
- Reports to chef and follows the Fairmont Standards.
- Serve food in accordance of HACCP.
- Coordinates with the brigade to ensure a smooth service.
- Assumes food safety and sanitation (applied in the kitchen)

CONTACT

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EDUCATION

Alain ducasse culinary foundation 2011-2012
Graduate of ADF 15 month culinary
Certificate course 2011-2012

ACHIEVEMENTS

ENDERUN COLLEGE

2nd place Enderun College team building cooking competition 2012

ST JAMES COLLEGE

Loyalty Awardee 2010

24 Carrots catering and events (Part-Time)	May 2017 - Present	Special Events Staffing/Temp staff Line Cook/Grill Cook/Prep Cook/Deli/Salad (Pickup shifts)	March 2016-Present
Event/ Catering Chef			
<ul style="list-style-type: none"> • In charge of coordinating and managing events Work on prep list for staff, checking on portion control, weight and counts prior to the event. • Ensure clear and clean after food set up areas after meal service completion • Choreographed good line set up at locations providing most effective flow • Handle on and off site catering meetings and events • Maintain high quality standard of food presentation • Executed small, medium and large scale catering events from 10-500 people. 		<ul style="list-style-type: none"> • Works in a fast paced cooking environment for a temporary/daily help • Ensure to comply with safety and sanitation standards • Specializes in Banquets and catering events • Does basic preparations such as cutting vegetables, making vegetables and salads • In charge of the grill station cooking meat such as poultry, burgers, steaks • Can run Deli, salad bar or carving station upon client request 	
Bon Apetit Management Company	July 2016- May 2017	Disneyland MainStreet USA Carnation Café Prep Cook/Line Cook	January 2015 - August 2016
Mediterranean Cook/Reciever			
<ul style="list-style-type: none"> • Provides the highest level of service in accordance with our company's standards. • Sets-up, maintains, and closes kitchen areas. • Maintains full knowledge of menus, recipes, and other pertinent information. • Follows all company food safety, food handling, and sanitation requirements to ensure the health and safety of guests and employees. • Prepares product for grilling. • Grills requested food items in accordance to guests' specifications and preset recipes. • Prepares and cooks all menu items to Yalla's expectations. • Follow all prep guidelines in preparing and assembling product prior to cooking. • Labels all prepared food to ensure all food safety and quality standards are maintained. • Ensures all food served to guests are visually appealing and meet standards. • Maintains professional relationships with all coworkers. • Responsible and accountable for performing specific tasks and duties, as assigned, within the restaurant. • Works assigned position(s) accurately and productively; cleans and stocks the assigned area(s); performs other cleaning duties as assigned. 		<ul style="list-style-type: none"> • In charge of prepping for the cooks which includes making salads, sandwiches, sauces and operates basic kitchen equipment such as slicers and mixers • Ensures the quality of the food and make sure the line is always stock in a fast pace environment • Cook menu items in cooperation with the rest of the kitchen staff • Answer, report and follow executive or sous chef's instructions and the lead cook • Clean up station and take care of leftover food • Stock inventory • Ensure that food comes out simultaneously, in high quality and in a timely fashion • Comply with nutrition and sanitation regulations and safety standards • Maintain a positive and professional approach with coworkers and customers 	
Restaurant 101		Cook/ Butcher	March 2012 - December 2013
		<ul style="list-style-type: none"> • Responsible for deboning filleting and portioning the meats • Pre preps vegies and meats which includes marinating • Rotates in the line usually in the saucier and grill station to cook and prepare the meal • Cleans and sanitize the stations • Helps and gives suggestion to the menus 	