

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

Event/ Catering Chef

- 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.

**Bon Appetit Management Company
Mediterranean Cook/Reciever**

July 2016- May 2017

- 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.

**Special Events Staffing/Temp staff
Line Cook/Grill Cook/Prep
Cook/Deli/Salad (Pickup shifts)**

March 2016-Present

- 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

**Disneyland MainStreet USA
Carnation Café**

January 2015 - August 2016

Prep Cook/Line Cook

- 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 2012**

- 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