

Victor Palacios

1023 West 5th Street. Antioch, CA. 94509

(415)946-9955

Hello, my name is Victor Palacios. I'm looking a job as a line cook. I have a good attitude, I'm responsible, friendly, fast, quick learning, clean, and a very hard worker. I have over 15 years of experience in restaurants, in all sections of restaurants, including prep, pantry, sautee, grill and ovens. I am currently a sous chef with 5 years experience in this position. I am Servesafe for manager certified.

Work Experience:

- Berber Supper Club, San Francisco. March 2019- September 2019. Sous Chef- place orders, check all stations, prep for special events, build special menus and help change menu each season, supervise staff.
- Glena's restaurant, San Francisco. February 2018- present. Lead cook- supervise staff, delegate tasks for the day, prep large recipes, work expo/cold line.
- UBER Technology, San Francisco. January 2018- February 2019. Lead cook- In charge of protein station and pantry, ensuring that all food was prepared well, and came out on time. Maintain health code standards.
- The Battery, San Francisco. August 2017- October 2018. Lead breakfast cook- work breakfast/brunch. Developed and made menus, trained and supervised staff, made orders.
- Palantir, Palo Alto. October 2016- December 2017. Lead cook- in charge of proteins, ensuring that all the main dishes were prepared well, and on time for a family style service. Maintain health code standards.
- Gabriele Muselli Catering, San Francisco. March 2014- October 2016. Line cook- worked all stations, including pantry, sautee, grill, fryer, and oven.

Personal References:

Hichan Senhaji, Executive Chef- Berber (415)867-3126

Andres Burgos, General Manager- Glena's (415)404-8258

Diana Soto, Sous Chef- Palantir (650)400-1991

Jeeno Miranda, Sous Chef- UBER (209)597-2383

