
ANDREW ARCEO

(650) 892-5083
andrewjarceo@gmail.com

2421 Liberty Court
South San Francisco, CA
94080

Profile

Experienced cook bringing strong organizational skills and a fast paced work ethic. Providing food safety handling and a positive attitude, I strive to expand my culinary knowledge in a thriving environment.

Experience

Salad Lead, Stripe/The Service Companies; San Francisco, CA — JANUARY 2019 - PRESENT

- Cook and prep mass production of seasonal ingredients in a scheduled, timely manner
- Manage and train the team on all aspects from prep and service
- Create seasonal and innovative salad menus
- Practice organizational skills and food safety guidelines

Breakfast and Lunch Cook & Pastry Cook, Weebly (Square); San Francisco, CA — SEPTEMBER 2015 - JANUARY 2019

- Cook mass production of food in a scheduled, timely manner
- Use techniques such as searing, frying, roasting, braising, and blanching
- Practice knife handling safety and different knife cuts
- Bake mass production of desserts including cakes, ice cream and quick breads
- Order and stock proteins and vegetables
- Create fun and exciting seasonal menus
- Practice organizational skills and food safety guidelines

Cook, In-N-Out; Daly City, CA — JUNE 2011 - MAY 2016

- Cook to order in a fast paced environment
 - Applied excellent customer service
 - Sense of urgency
 - Team Player
 - Practiced organizational skills and food safety guidelines
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Cook (internship) Delfina; San Francisco, CA — AUGUST 2014 - DECEMBER 2014

- Preparation of seasonal vegetables
- Broke down meat, poultry, and fish
- Ensure proper food safety

Pantry Cook, Peninsula Golf & Country Club; San Mateo, CA — APRIL 2014 - AUGUST 2014

- Cooked soups, salads, and sandwiches
- Used techniques such as roasting, sautéing, steaming and grilling
- Practiced dessert plating
- Followed recipes accordingly
- Ensured proper food safety

Education

City College of San Francisco; San Francisco, CA — Associates in Science - Culinary Arts and Hospitality, JUNE 2011 - DECEMBER 2014

- Certified by The National Registry of Food Safety Professionals (Issued Dec. 2014)
 - Certified by Premier Food Safety - ServSafe Food Protection Manager (Issued April 2018)
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Job Title: Lunch Supervisor

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I would like to express my interest in the lunch supervisor position for The Service Companies at Stripe, as it would be a magnificent opportunity for me to expand my knowledge in ways that will not only benefit myself, but the people who surround me. With over 5 years of working in a corporate kitchen that produces mass amounts of food, I would be a worthy candidate as lunch supervisor.

As an experienced culinary professional, I am able to successfully prepare mise en place daily and meet the deadline. I take time management very important, as I maintain a clean and safe environment for the people who work with me. As a person with a lead role, it's critical that I give my feedback to those who need it, to reach their very best potential.

With my strong attention to detail, I am confident that I can make the team stronger. My passion for culinary arts and hospitality began at very young age, and I was raised to always finish the job at 100%. I work very hard and set my mind to complete any task given my way.

Best regards,

Andrew Arceo
