

JESSICA OLIVAS

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Summary

My goal is to take all my knowledge and experience I have learned over the past years and apply it to every kitchen I work in.

Skills

- Knife skills
- Multitasking
- Great at directing
- Very organized on work station
- Leadership skills

Experience

Lead Line Cook

Servite High School — Anaheim, CA

Aug 2010 to May 2013

- Prep and cook for both morning breakfast services
- Prep and cook for lunch service
- In charge of receiving all food shipments
- Weekly inventory
- Making sure all prep areas are clean and sanitized
- Making the monthly lunch calendar for service
- In charge of all special events for planning meals and cooking

Line Cook

Honda Center Anaheim — Anaheim, CA

Sep 2014 to Jul 2015

- Front line and back line cook
- Prep and set up my station
- Employee meals
- Shut down station and other stations next to me
- Organize all 3 walk-ins (dairy, produce, meat)
- Worked other departments or restaurants when needed

Cook/hot server

Compass Group — Pomona, CA

May 2017 to Oct 2017

- Prep and cook patient meals for breakfast, lunch and dinner
- Hot server to patient meals
- Dishwasher for both sides (meal carts and hospital)
- Drop off meal carts and pick up meal carts from nurses station
- Helped on tray line

Line Cook

Neighbor — Venice, CA

Oct 2017

- Dinner line cook
- Set up station and breakdown
- Prep all items for my station
- Worked sauté 1 and 2 plus on fryer

Executive Kitchen Manager

Big D's — Whittier, CA

Jan 2014 to Jul 2016

- Took necessary steps to meet customer needs and effectively resolve food or service issues.

- Correctly received orders, processed payments and responded appropriately to guest concerns.
- Ordered and received all food shipments
- Prep and Cook both lunch and dinner services
- Organized walk-ins and stock room on a daily bases

Education and Training

Associate of Arts, Culinary Arts

2015

Le Cordon Bleu College of Culinary Arts in Los Angeles — Pasadena, CA, United States