

Objective

Employment fulltime/ part time

Employment History

- **Walt disney company March 2018- December 2018**
 - **Anaheim, ca**
 - **Banquet prep cook at Disneyland hotel**
 - Prep and plate banquet cold items
 - Prep commissary requisition for the hotels restaurants
 - Work cleanly and safe
 - Use basic knife skills
 - Insure products are rotated, dated and handled per company standard
- **Wente family estates 2017- Feb. 2018**
 - **Livermore,CA**
 - **Cook 2**
 - Catering prep cook
 - Help prep for events
 - Work events
 - Plated dinners , buffet and family style
 - Convert recipes, make recipes accordingly to volume needed to meet pars
- **Buffalo wild wings 2013-2017**
 - **-tracy,ca**
 - **-the village at orange, orange,ca**
 - **HOH/Shift leader/ WCT/ NRO march 2013- present**
 - Expo.Cook, grill, fry, prep

Sarah L. Espino

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- Work clean and efficiently
- Food order
- Food inventory
- Coach teamebers
- Train new hires
- Run the shift, entire ressturant
- Open or close restaurant according to company standards
- Follow health and safty standards
- **HOMETOWN BUFFET -TRACY,CA:**
 - **Baker part time: September 2011-Feb 2013**
 - Prepare baked goods to be put out on the bars
 - Decorate cakes
 - Make cotton candy
 - Proof breads
 - Maintain a full bar
 - Close bakery at night
 - Clean work area
 - **HICKORY FARMS – Tracy, CA;**
 - **Sales associate, 2010-2010: holiday season**
 - Prepared and gave samples of the gourmet cheese and sausage to the customers
 - Worked the cash register
 - Helped customers find the product they wanted
 - Prepared the store for closing at night
 - Counted the cash register and made the deposit at the end of night

Education

- SAN JOAQUIN DELTA COLLEGE – STOCKTON, CA
 - **Culinary Arts major, 2010- 2016**
 - Classes taken:

- General education, math, English, history, government
- -Food safety
- -Introduction to Hospitality
- Into to baking
- European baking and pastry
- Retail bakery class
- Plated desserts class
- Commercial food preparation
- Food and beverage costing
- Expected graduation in 2018 with AA culinary arts, AA baking and pastry
- MERRILL F. WEST HIGH SCHOOL – TRACY, CA
 - High School Diploma 2010
 - Teachers Aid for the Home Economics/ Interior Design faculty.
 - Was captain of color guard team for two years, a member of the team for four years.

Certifications:

- Servsafe Food
- Food handelers card
- Servsafe Alcohol