

**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 handeled 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

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- Work clean and efficiently
- Food order
- Food inventory
- Coach team members
- Train new hires
- Run the shift, entire restaurant
- Open or close restaurant according to company standards
- Follow health and safety 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
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- **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:

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- 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 handlers card
- Servsafe Alcohol