

Eric Stearns

5055 Dublin Avenue Oakland, CA 94602 (510)501-1804 ericstearns1@gmail.com

SKILLS

Highly motivated, organized, and personable individual. Fast paced and eager prep cook with room to grow. Efficient and cooperative co-worker, fast learner and invested in the kitchen. My goal is to work my way up in a kitchen to become a proper chef.

EXPERIENCE

Italian Colors, 2220 Mountain Blvd, Oakland - *Prep Cook* November 2017 - January 2017

- • Prepping produce, pasta, and meat.
- • Handling dishes and cleaning of the kitchen.
- • Engaging in team collaborate effort to improve restaurant

Pattys & Buns Burger, 2852 Mountain Blvd, Oakland - *Assistant Manager*

August 2017 - December 2017

- • Shift leader, griller and closer.
- • Line cook, putting together orders and keeping team organized.
- • Learning fast casual measures to effectively manage my team

The Wolf, 3853 Piedmont Ave, Oakland - *Prep Cook* October 2017 - November 2017

- • Prepping ingredients used in mise en place.
- • Learning and preparing appetizers such as salads, oysters and crackers.

The Ramen Shop, 5812 College Ave, Oakland - *Garde Manger* January 2018 - May 2018

- • Preparing Tonk Stock throughout the day, washing Lettuces, boiling eggs, and organizing multiple walk ins.
- • Preparing my own prep list with sous chef according to food leftover from previous service and communicating with my chef throughout the day.
- • Receiving and putting away all delivery orders. Preparing stocks for service and organizing low boys.

- • Cooking lunch for staff daily using leftover ingredients from service, and learning wok cooking techniques taught by my coworkers.
- • Taking inventory of all food in house for sous chefs.

Pizzaiolo, 5008 Telegraph Avenue, Oakland - *Garde Manger* May 2018 - December 2018

- • Making pizza dough daily, as well as semolina and egg pasta for service. Cooking greens and beets for breakfast service.
- • Preparing lettuce and other vegetables for salads and pizza stations, slicing prosciutto. Preparing mozzarella curd and making pizza sauce when needed.
- • Butchering chickens, and making milanese. Breaking down finished stocks and skimming fat. Dicing beef shoulder and thighs for sausage and meatballs. Preparing and tasting sausage and meatballs for service.
- • Keeping walk in/dry storage organized, clean, and fresh for line cooks. Throwing out or staffing any older food for lunch. Cooking lunch for staff daily. Ordering, receiving, and putting away deliveries.
- • Rolling pizza dough by hand for service, and keeping inventory of all food in walk in and dry storage.

EDUCATION

Bishop O'Dowd, 9500 Stearns Ave, Oakland - *High School Diploma* September 2012 - May 2015

Berkeley City College, 2050 Center St, Berkeley - *Graphic Design Candidate*

Expected Graduation May 2020

Acrobat

outsourcing

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First and Last Name: ERIC STEARNS
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Working Experience:

Company Name: PIZZA LOLO
Dates of Employment: MAY 2018 - DECEMBER 2018 GARDE MANGER
Job Responsibility: MAKE PASTA EVERYDAY

- - MAKE PIZZA DOUGH DAILY
- - PREP ALL LETTUCCES
- - COOK LUNCH FOR STAFF
- - ORGANIZE WALK IN/MAKE FARMERS MARKET DELIVERIES

Company Name: OLIVETO
Dates of Employment: JANUARY 2018 - DECEMBER 2018
Job Responsibility: LINE COOK MARCH 2018

- - PREP OUT ALL NECESSARY INGREDIENTS FOR DISHES
- - ANALYZE HOW MUCH PREP NEEDED BY RESERVATIONS
- - EXECUTE DISHES PROPERLY AND FAST
- - WORKING WITH OTHER LINE COOKS

Company Name: PATTY'S BUNS & BURGERS
Dates of Employment: AUGUST 2017 - DECEMBER 2017

Job Responsibility: PREPPING MISE EN PLACE

- - GRILLING BURGERS TO ORDER
- - MANAGING KITCHEN STAFF MAKING SURE
- - QUALITY IS KEPT
- - ORGANIZING KITCHEN, KEEPING CLEAN,
- - RESTOCKING INGREDIENTS

Skills

- - SHARP KNIFE SKILLS. FAST & EFFICIENT PREP WORK
- - ORGANIZED & CLEAN WHEN WORKING
- - COMMUNICATING W/ OTHER WORKERS EFFECTIVELY