

# Robert O. Pfiester

Advanced Culinary Arts Graduate  
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## PROFESSIONAL SUMMARY

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

## CERTIFICATIONS

- Advanced Culinary Certificate of Completion

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- Advanced Culinary Certificate of Completion
- Food Handlers Card
- ServSafe Certification
- ServSafe Alcohol Certification

## SKILLS

Knife skills: dice/ mince/ julienne/ chiffonade	Excellent plate presentation skills	On-time and dependable
Knowledge of specific herbs, spices, and wine	Great listening skills	Fruit/ Vegetable wash and prep
Ability to execute orders quickly	Salad prep and dressing	Inventory/ Quality Control
Follow proper sanitation and hygiene protocol	Work well under pressure	Mother sauces and sub sauces
Operate dishwashing machine	Preparation of appetizers/ canapés	Operate grill and deep fryer
Baking breads, pastries, and cakes	Design and plating of desserts	

## EXPERIENCE

### Prep Cook, Multiple Volunteer Events organized by CJCC, Cincinnati OH

November 2016 – May 2018

- Delivered outstanding service to guests at regular meals as well as events.
- Properly prepared and stored menu items according to standards.
- Managed orders in a timely and efficient manner.
- Utilized personal protective equipment.
- Followed all health and safety standards.

## EDUCATION

### Advanced Culinary Training, Treasure Island Job Corps, San Francisco, CA

May 2018 - Present

- Identified how to follow all company safety and security policies and procedures.
- Determined necessary procedures for preparing and cooking food according to standards.
- Established strong communication skills.
- Interacted with classmates to ensure excellent production and service.
- Demonstrated ownership of a station including stocking, setting up and breaking down.
- Created and executed a menu.
- Serviced visitors in casual and fine dining restaurants and catered events.
- Developed clean and professional image.
- Gained extensive knowledge in how to use kitchen equipment.

### Basic Culinary Training, Cincinnati Job Corps, 1409 Western Ave, Cincinnati, OH 45214

November 2016 – May 2018

### Keystone Oaks High School, Pittsburgh, PA

May 2015

High School Diploma