

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

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|---|-------------------------------------|--------------------------------|
| 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

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|---|---------------------------------|
| 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

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|---|---------------------------------|
| 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 | |