

## **0Francisco Pacheco**

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### **Education**

#### **The International Culinary Center, Founded as the French Culinary Institute**

Campbell, CA

Grand Diploma in Culinary Arts

Graduated in

October 2013

July 2009 – October 2009

- Intensive nine month course of culinary study and 600 hours of hands-on practical training in classic cooking techniques. Curriculum includes working as a student cook in The ICC private dining room
- Recipient of the Outstanding Service Award and Outstanding Attendance Award
- Graduated with Honors

### **Work Experience**

#### **Well Fed For Life**

San Jose, Ca

Wellness Chef/Owner/Operator

October 2018 to present

This is my own small business and responsibilities are the daily task which come with operating and establishing a Personal Chef/Consultant business.

Accounting, Marketing, Personal Time Management along with the prep, clean up and distribution of pre ordered meals and maintenance of all equipment and inventory. As well as meeting with (in person & via phone/text/email/skype) existing and potential clients.

#### **Adobe World Headquarters-Bon Appetit**

San Jose, CA

WELLNESS CHEF

July 2017 to September 2018

- Partnered with Nutritionist and Considered a Resource for the Clients Employees
- Worked directly under Café Manager Cody Lane 408 824 3656
- Menu development

## Centerplate-Levi Stadium

Santa Clara, CA

Sous Chef

August 2014 to June 2017

- Currently Sous Chef in Clubs/Hot Side
- Work directly under Chef Gregorio Torres
- Responsible for United Club/largest club in the Stadium
- Responsibilities include: Complete set-up of equipment and Mise, production of all hot food for game day, training of staff: FOH and BOH, running/expediting the line, inventory, HACCP Control, monitoring quality, consistency, flavor profiles, solving any issues that arise during events.
- Formerly Sous Chef in Banquets/Hot Side
- Worked directly under Chef Santana Diaz
- Responsibilities included: Prep Mise, processing of items for B.E.O's such as Protein, Starches, Vegetables, Sauces, Garnishes, Firing of B.E.O's, Time and Temp Logs, Delegation of tasks, monitoring quality, consistency, flavor profiles, working directly with front of house, solving issues that occur during the event and ensuring that things go according to plan.

Beginning position Kitchen Lead

- Worked Under Chef Justen Rood and Dinari Brown
- Responsibilities Include: Hot and Cold Prep for Banquets, Pizza Production on Game Day, Banquets, and Distribution. Inventory/Order/Spoilage Forms and Training. On game day responsible for running the line and cooks during service in the VIP Suites and all that requires such as Mise, Service ware, Hot Boxes, back Ups, Trained Temps, Final Production of Game Day items and Game Day Orders.

During off season

- Inventory Team Lead, receiving product, checking freshness, quality, correct product, proper care, storage and distribution of products for every department. Monthly Inventory. Promoting cross utilization of products between departments, day to day upkeep of walk-ins, freezers, and dry storage. Keeping inventory team members on task and working efficiently, clean, and orderly.
- Filing and maintaining P.O. sheets, files, and books, ensuring usage of product before expiring, keeping track of par stock, remote products, shortages, and returns. Storage of products for V.I.P's, Performers, visiting Chef's and items for special events/tastings.

- Line Cook January 2016 to June 2016
- Worked directly under Chef Sergio Morales
  - Part of a Revolving Station Line
  - Responsibilities include: Scratch preparation of Mise for stations and inventory, cleaning, and development of dishes, worked Dinner service, happy hour and Lunch service

- Ciano's Modern Latin Cuisine** Campbell, CA  
Line Cook January 2014 to July 2014
- Worked under Chef Mauricio Vallejo
  - Responsibilities include: preparation of Mise en place for stations and inventory
  - Stations worked: Grand Manger, Pantry, Sauté, and Pastry

- Hachi Ju Hachi** Saratoga, CA  
Culinary Intern February 2013 December 2013
- Worked under Chef Jin Suzuki at this renowned 4X recipient of the Michelin Bib Gourmand restaurant
  - Responsibilities included preparation of mise en place for all prep stations
  - Prepared Yakimono (grilled items), Mushimono (steamed items), Agemono (fried items) for all customers during dinner service

- Rock and Noel Services** San Jose, CA  
On Site Supervisor April 2009-October 2012
- Managed a small crew and was responsible for the running and completion of jobs
  - Types of Services: Demo, Remodel, HVAC, Plumbing, Electrical

- Whitechurch Floorings** San Jose, CA  
Apprentice/Installer May 2006-June 2009
- Duties included Demo, Prep and Installation of floors
  - Types of Flooring: Wood, Tile, Carpet, Vinyl, and Laminate

### **Additional Skills and Experience**

- ServSafe certified
- Volunteer for Campbell Middle School At Risk Youth Program (Conduct basic cooking demonstrations)
- Strong knowledge of Spanish
- Volunteer for several Chef Demos at the International Culinary Center