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Objective

To obtain a position to use my skills as a fast, thorough butcher, food prep worker, busser, or line cook.

Experience

McCall's Catering & Events

2525 16th St #311 | San Francisco, CA 94103

Butcher, 2016-present

Prepare food, set-up and take-down events.

Hit Fit Gym

1150 Sutter St | San Francisco, CA 94109

Professional Boxer/Personal Trainer/Amateur Boxing Coach, 2013-present

Bi-Rite Market

3639 18th St | San Francisco, CA 94110

Butcher, 2012-2013

Butcher, package and price items, prepare all types of sausages from scratch, handle deliveries, maintain butcher station, and train co-workers.

BIX

56 Gold St | San Francisco, CA 94133

Food Prep Butcher, 2011-2012

Prepared food for popular/busy San Francisco institution. Dealt with deliveries, handled all of the butcher station, organized walk-in refrigerator and helped with the rest of prep because consistently got done fast.

NOPA

560 Divisadero St | San Francisco, CA 94117

Food Prep Butcher, 2006-2011

Prepared food for very successful restaurant from the beginning (started when they opened). Consistently got work done early and helped at other stations. Trained students studying at culinary schools from San Francisco, New York and France.

Construction

San Rafael, CA

Construction Assistant, 2004-2006

Built a house from top to bottom, including outside landscaping.

Special Skills

Clean 70 lbs calamari in 1.5 hours

Cut and season 35 ducks in 1.5 hours

Prepare 80 burgers in 35 minutes

Cut 80 pork chops in 15 minutes

Other

Mixed Martial Arts

Originally from El Salvador, have green card.