

Juan A. Salgado
(714) 815-8983

Claim Jumper

1985-1991

kitchen manager

- began as dishwasher doing all kind of cleaning at night shift, (washing mats, floors, walls, equipment, vacuum carpet, windows, using all type of chemicals).
- moved through other positions including, prep cook, baker, line cook, culminating in kitchen manager
- ability to prepare food to specific work in paced environment

wolfgang puck cafe

1995-2002

expeditor

- I started at the bottom organizing, cleaning walking, cleaning doors windows and door gaskets, including washing patios, shining steel organizing storages and doing any task that was required and assigned.
- Using previous cooking skills, I moved to a front of the house position that still enabled me to work closely with the kitchen while building my communication skills
- Insured food preparation and quality, grew my knowledge of food and fine dining culture
- worked with both BofH, FofH and management to give the highest level of guest satisfaction within given time constraints.

El pollo loco

1999-2006

store manager

- In charge of ordering and checking food quality ensure sales, making sure we keep the customer in the house.
- making sure the whole kitchen runs like a well oiled machine
- This is the most exciting opportunity i have had to use all my experience in everything I have learned. being in charge of a mechanical and human labor team.
- teaching everyone of them how to handle equipment/chemicals required to accomplish every task

McCormick and Schmicks

1996-2015

prep cook

- Again working a multitude of position while expanding my skill set to best serve the company and ultimately the guest, from line cook, prep cook and pastry chef.

- created dishes according to the standards set by McCormick and Schmicks/landrys
- continued to build knowledge of best practices for productivity and quality
- worked with numerous chefs to build food knowledge and cooking techniques

Alcatraz brewing Co.

2006-2009

sous chef

- Managed BOH for casual dining restaurant, including leading BOH team, orders, creation and implementation of prep, pre and post shifts, menu implementation and training.
- Ensured proper protocol was followed to heighten productivity, cut down on wasted and guarantee consistent quality guest experiences
- Familiarity with all stations, and ability to train and work on any.

south coast winery

2007-2011

shift lead

- responsible for preparing my own station as well as managing others stations and coordinating with sous chef and executive chefs
- preparing food in an expedited manner that adhered to S.C.W. standards

aliso viejo country club

2012-2017

line cook/banquet cook

- Was part of a new team at AVCC, which allowed me to help in menu creation and kitchen set up
- worked with a multitude of clientele which required everything from fine dining food to french fries, this allowed me to expand my culinary abilities in way that heightened food standards, while being approachable
- last but not least, making sure proper cleaning and disinfecting was done.

euro caffe

2018

Maintenance

- Hired for maintenance, custodial and cleaning
- clean walls windows floors patio tables sweep mop dust off and fix most equipment for the restaurant while ensuring safety for our valuable customers.

SAUSD

2018

NUTRITION SERVICES

DAILY GRILL

2019

SOUS CHEF

- *Managed BOH for casual dining restaurant, including leading BOH team, orders, creation and implementation of prep, pre and post shifts, menu implementation and training.*
- *Ensured proper protocol was followed to heighten productivity, cut down on wasted and guarantee consistent quality guest experiences*
- *Familiarity with all stations, and ability to train and work on any.*

THE PATIO MARKET PLACE

2019

PORTER/CUSTODIO

CURRENT