

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 quest 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 quest experiences*
- *Familiarity with all stations, and ability to train and work on any.*

THE PATIO MARKET PLACE **2019**
PORTER/CUSTODIO **CURRENT**