

MAGUA WASHINGTON

ADDRESS: 1700 Quail Ridge East Lane #76 Roseville, CA. 95678

CELL PHONE: (916) 547-1711 **CULINARY SCHOOL:** Le Cordon Bleu San Francisco

SERVSAFE CERTIFIED: VALID - Certification #625387

EMAIL: maguawashington@gmail.com

CULINARY SKILLS:

- Exceptional personality and hospitality driven "Can Do" attitude.
- Polished, friendly, dynamic, professional with over 10 years experience in quality-driven kitchens.
- Strong multi-tasking skills and ability to take initiative and strong "sense of urgency".
- Exceptional communication skills, articulation and knowledge on foods and cuisines.
- Dedicated and willing to go above and beyond to ensure guest satisfaction and team player.
- Highly skilled with various cooking techniques from Sous Vide, Grill, Sauté, Roasting, etc.
- Attention-to-detail and advanced plating skills oriented on every plate.

EXPERIENCE:

FOUR SEASONS HOTEL – Beverly Hills, CA. 310.273.2222 2010 - 2014

COOK 1 - WEBSITE: www.fourseasons.com/losangeles

- VIP driven and guest service focused environment.
- Work all stations: Grill, Sauté, Pizza, Garde Manger, Pantry, Banquets, Brunch.
- **EXECUTIVE CHEF:** Metta Williams

PAY: \$18/HR

THE RUSTY DUCK – Sacramento, Ca. 916.441.1191

1992 - 2009

SOUS CHEF - WEBSITE: www.landrysInc.com

- Upscale, gourmet menu that changes daily using creative plating techniques.
- Advanced Culinary techniques, practices and plating performed daily.
- **EXECUTIVE CHEF:** Nick West

PAY: \$47K

THE STANDARD HOTEL – Downtown L.A. 213.892.8080 2009 - 2011

TOURNANT COOK – WEBSITE: standardhotels.com/downtown-la

- High volume broiler, sauté, expediter and pantry cook.
- Open Kitchen environment – Interaction with customers, Quality Control.
- **EXECUTIVE CHEF:** Micah Fields

PAY: 16/hr

PARAMOUNT PICTURES – Los Angeles, CA. 323.956.5105 2013 - 2018

EXECUTIVE DINING COOK - WEBSITE: www.paramount.com

- Fine Dining Room for Paramount Pictures Studio executives and other VIP's
- Lead grill chef. Fast pace, high volume environment.
- **EXECUTIVE CHEF:** Matthew Herschler.

PAY: 16/hr

EDUCATION:

Le Cordon Bleu - San Francisco, Ca. – Major: Culinary Arts

Sacramento City College – Sacramento, Ca. – Major: Graphic and Web Design

STAGE:

1-4 Hours complimentary. Anything over 4 hours paid if hired.

BOH Management:

Experienced in product ordering, scheduling, P&L and inventory.

ServSafe and Safety:

ServSafe certified, Accurate food temps and Sanitation.

Professional References:

- Chef Nunez – Paramount Pictures 310.701.6733 Elio Plascencia – Descanso Beach Club 310.510.7410