

Hilda Betancourth

San Francisco, CA

(415) 604-6189

Betancourth.18.hilda@gmail.com

Skills:

- 18 years of customer service experience in food/restaurant business
- Team player, flexible, positive attitude
- Always willing to learn new things
- Good communication skills
- Knowledgeable in food and sanitation of restaurant
- Bilingual in English & Spanish

Experience:

McCormick & Kuleto's, San Francisco, CA

July 2014 – December 2017

Prep Cook

- Followed the executive chef's prep list to plan daily work
- Labeled ingredients and food items and stocked pantry and refrigerator shelves in an organized manner
- Properly stored food items in designated containers
- Sanitized work areas and equipment, wash dishes, take out trash
- Used manual and electric equipment for food preparation

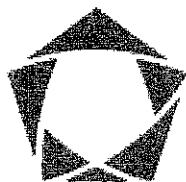
Bistro Boudin, San Francisco, CA

February 2010 – November 2016

Prep Cook

- Measured seasonings, condiments, and ingredients for use in cooking
- Portioned and wrapped food
- Prepared ingredients for cooking
- Washed, peeled, and chopped fruits and vegetables
- Cleaned and cut or grind meat, fish, poultry, and shellfish
- Placed food in warming trays or refrigerated storage as appropriate

References available upon request



THE SERVICE COMPANIES

First and Last Name: Hilda Betancourt
Email: betancourt.h.18.Hilda@gmail.com
Phone number: (415) 604-6189

Working Experience:

Company Name: Kuckenhimer
Dates of Employment: 05/2019

Job Responsibility:

- cook
- prep-cook
- keep my station clean
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Company Name: _____

Dates of Employment: _____

Job Responsibility:

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Company Name: _____

Dates of Employment: _____

Job Responsibility:

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Skills

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