

Mark Padia

Objective

To work in an environment that I can fully utilize my skills and continue to learn and contribute at the same time.

Experience

Nov 2012 - Present Mills-Peninsula Health Services, 1501 Trousdale Drive Burlingame, CA

Cook

- Cook food according to dietary nutritional receipts
- Work multiple kitchen stations and work shifts
- Cook, prepare and clean in accordance to the California Health and Safety Code
- Servsafe Manager certified

Apr 2009 - Apr 2011 Friendship House American Indian, 56 Julian Avenue San Francisco, CA

Cook

- Prepare and cook breakfast, lunch and dinner
- Order food and kitchen supplies
- Train and supervise clients/patients to cook and clean
- Make arrangements for banquets (cook and setup banquet room)

Mar 2007 – Oct 2009 Waterbar, 399 The Embarcadero San Francisco, CA

Line Cook

- Cook and setup for daily specials
- Work various kitchen stations
- Experience working with: wood burning oven, pantry, oyster bar and grill

Skills & Abilities

- Able to work under pressure
- Able to lead and supervise
- Work well with a diverse group of people
- Skilled at working several stations in a restaurant and hospital environment
- Servsafe certified

Additional Comments

I have 20 plus years' experience in cooking

References

References are available on request.