

Michael Diaz

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EXPERIENCE

Prep Cook, Grill Cook, BonAppetit, SchoolsFirst Credit Union; Tustin, CA — 2021-Present

- Prepare inventory, and recipes for grill station, including, but not limited to marinades, sauces, and daily vegetable preparation.
- Assisted on the grill line, working along grill cooks, to prepare and serve food orders.
- Washed dishes, swept and mopped, and performed general upkeep in the kitchen.

Prep Cook, Splitsville, Downtown Disney; Anaheim, CA 2021

- Prepare ingredients, and recipes consistent with restaurant menu plans.
- Observe and taste test prepared recipes to check for doneness, and ensure quality control.
- Perform and communicate efficiently with kitchen staff to ensure the prep list is adhered to.
- Ensure a clean, sanitized, and stocked work area at all-times of production.

Grill Cook, Sodexo Disneyland; Anaheim, CA — 2017-2020

- Upkeep prep line including vegetables, poultry, and meat. Stored within safe temp. zones.
- Prepared and baked pizza from scratch, including prep of fresh toppings.
- Operated deep fryer and grill, to prepare food orders for holding, in addition to custom orders.

Dishwasher, Great Wolf Lodge; Garden Grove, CA — 2016-2017

- Maintained the kitchen by ensuring waste was taken out, and cleaning supply was stocked.
- Through dishwasher, as well as hand wash, cleaned and organized dishes, pots and pans.
- Assisted with kitchen prep work, and also helped set up banquet events as needed.
- Transferred supply, food, and equipment between several outlets, storage, and work areas.

Dishwasher, Urban Cactus; Orange, CA — 2007-2008

- Hand washed dishes, and managed a stocked organized dish room, and supply room.
- Ensured dining hall waste was taken out, and dining hall was swept and mopped regularly.
- Organized and ensured an adequate stock of dining hall supplies and food inventory.
- Prepared recipes and marinades, adhering to the restaurant menu plan.

Kitchen Supervisor, Cafe BBQ; Garden Grove, CA — 2013-2014

- Oversaw staff training, ensuring work procedures, and quality of standard was maintained.
- Processed deliveries, store purchases, and upkeep food stock, and supplies.
- Assisted kitchen staff in all areas, from the register, to prep, cook station, and dish.
- Prepared necessary ingredients at beginning of the shift, and maintained stocked work stations.

Dishwasher, Disneyland; Anaheim, CA — 2007-2008

- Washed dishes with use of three compartment sink and commercial dishwasher.
- Stocked supplies in dining hall for guests, and maintained a well-stocked kitchen.
- Worked a variety of quick-service restaurants, as well as dine-in establishments.
- At back of house, cleaned and polished kitchen appliances and work areas as daily routine.