

Miguel Hornyak

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Objective: To pursue a position where my initiative and hard work would allow an opportunity for advancement and growth.

Skills: punctual, inventory and purchasing, knowledge of haccp standards, knowledge of osha regulation and standers, prep all kitchen stations, bilingual, troubleshooting with dept. heads, accurate with recipe following, knowledge of all aspects of kitchen.

Experience:

Acrobat Outsourcing

Job title: prep cook /line cook

Duties: prep food and meals, report to work on time, maintain and help rotate product and produce in walk ins, grill and sauté station on line, maintain temp logs and clean up log, assist in dish room/pantry.

Garcia's professional tree service

Job title: Climber/ laborer

Duties: Maintain all safety equipment and chainsaws, properly trim cut ,prune and remove trees, follow all osha safety regulations, assist to train new employees, work directly with customers and clients, made safety a priority.

Delancy street restaurant

Job title: Lead line cook /expeditor

Duties: Prep and work all stations of restaurant front and back, organize and rotate all product and produce, prep and organize all

private dining, took inventory , supervised a crew of 8, made sure all prep cooks and line cooks served all meals safe and correct, maintain all temp and clean up logs in back of restaurant.

Personal Chef for the Godinez family

Job title: personal chef

Duties: Created a healthy and well balanced weekly menu, cooked and served meals to families liking, maintained a balanced budget, maintained kitchen and dining area, all while maintaining a personal relationship with family.

Education and training:

1997 G.E.D. Sweeney high school

2001Y.C.D. young community developers remediation abatement certification program.

References available upon request