

Marco Martinez
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OBJECTIVE: To obtain a cooking, pastry position where I can utilize my Culinary, baking and pastry skills.

EDUCATION

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|----------------------------------|---|
| 11/09-Started 02/11 expected | California Culinary Academy AOS Certificate & Degree |
| Graduation | |
| 11/06-Started 06/07 Graduated | California Culinary Academy Certified in Baking and Pastry |

EXPERIENCE

- 10/8-11/3 **Cheese Plus San Francisco, CA**
Customer Service/ Deli
Prep on daily basis for deli as well slice Charcuterie meats
- 7/07-10/8 **Specialty's Caffé & Bakery San Francisco, CA**
Assistant Catering/am production prep (including baking cookies)
/Baker/Soup Chef
- 3/06-6/07 **Burger King San Francisco, CA**
Supervisor/Cashier
 - Supervised kitchen crew, assist directly to the store manager for daily inventory.
 - Assist Front of the house.
- 10/05-03/06 **Delessio, Market & Bakery, San Francisco, CA**
 - **Prep Cook**
 - Prep for breakfast, lunch for seasonal menu, help catering department.
- 04/04-10/05 **Burger King Lenoir, NC**
 - **Supervisor/Cook**
 - Supervised kitchen crew, assist directly to the store manager in inventory.
 - Assist cashier crew, as well as kitchen crew.

Skills & Interest

- Bilingual- English/Spanish
- Computer literate- Microsoft word, Excel
- Breads, Pulled sugar, assortment of pastry's, croissant, laminated dough, Cakes.