



## NAME

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## Skills

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**Fast learner. Excellent working in a fast paced environment. Excellent with customers. Great team leader. Work well in teams and solo as well. Willingly to learn new things. Exceptional team worker. Love to teach others what I know.**

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May 2023 - Present

**Travel Center Of America Taco Bell/ Pizza Hut - Line Cook**

- Make Pizza Dough
- Prep all the condiments for the line and ensure everything is to date.
- Ensure that all fresh garnish is up to date and remove all expired ones.
- Clean the line and maintain it clean and make sure all other employees are too.

DECEMBER 2022 - PRESENT

**CSC , Ontario - Security**

- Ensure that all guests are safe and satisfied .
- Make sure all protocols are being followed by all employees and guests.
- Maintain a professional environment .

**La Jolla Shores , La Jolla — Chef**

June 2022 - Aug 2022

- Filet Salmon, Fish and Tuna.
- Prep salad dressings.
- Prep the marinate for the chicken and tuna.
- Make Ceviche from scratch.
- Clean and maintain a clean and sanitized line

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- Plated desserts, salads, fish, tuna tostadas, ceviche tostadas.

FEBRUARY 2022 - JUNE 2022

**Belmont Park, Mission Beach** - *Food and Beverage Operator*

- Prepare Lemonade From Scratch
- Make batter for the hotdogs on a stick
- Maintained a clean and sanitized workplace
- Served Iced cream, Shaved Ice, amongst other things guest would order
- Worked on the register to attend guests.

**Rubio's** - *Line Cook*

- Prepared all salsas , dressings and marinate
- Cooked Shrimp, Lobster, Stake, Chicken, Fish.
- Cooked Rice, Beans and Carnitas.
- Made all the toppings.
- Made sure everything was properly stocked and placed correctly.
- Made sure each employee was doing their job correctly.
- Trained new employees on the Grill, Flat grill, fryer and on the line.