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**OBJECTIVE:** To utilize all of my experience and integrate that with any future job duties which can improve the productivity and efficiency of that company.

**SKILLS:**

- ServSafe Certified.
- 5years Convent Center environment culinary experience.
- 3years inventory control experience.
- Strong knowledge of banquets events orders and working multiple events at one time.
- Experience in preparing stocks, soups, and sauces in high volume ensuring quality
- Skilled in sautéing, grills, pantry, and nutrition.
- Ability to ticket management, understanding fire to order, course meals& nutrition needs.
- Commitment to quality service, and food and beverage knowledge.
- Ability to work calmly and efficiently under pressure.
- Have problem solving abilities, be self motivated and organized.

**EDUCATION:**

**Mission College**

General Education- In Progress

Hospitality Management

**Center Of Employment Training**

Culinary Art Certificate

Certified Food Safety Manager

**EXPERIENCE:**

**Cisco System**

2013-2014

**Food Service/ Sou Chef**

- Managed a crew of eight
- Oversaw catering and banquets departments.
- Followed detailed directions and guidelines to prepare meals.
- Ordered food items using a computerized program for upcoming events.
- Interacted with banquet manager to plan food ordering and preparation.
- Supervised food preparation and cooked most of the meals.
- Received products from vendors and reconciled inventory paperwork.
- Organized food products and other items, washed dishes, pots, pans and other utensils.

Bon Appetite (Google)

2012-2013

**Line Cook/ Cook 1**

- Set up stations according to café guidelines.
- Prepare all food items as directed by in a sanitary and timely matter.
- Follow recipes, portion control, and presentation specifications as set by the café.
- Restock all items as needed throughout the shift; assist with the cleaning, sanitation, and organization of the kitchen, walk- in coolers and all storage areas.
- Performed additional responsibilities as requested by the chef, sous chef or kitchen.
- Properly use and maintain all equipment in the station.

Trader Vic

2010-2013

**Line Cook:**

- Prepared all items for service such as chopping vegetables, fruit, and garnish prep.
- Prepared in house sauce for service and special events.
- Ticket managing, understanding fire order and course meals.
- Keeping up with wood fire temperatures.
- Knife skills, storing, butchering and portioning meats, sauce chopping, dicing, and craving.
- Fry roast, cure dry and poach, and garde manager, fry sauce, grill, and pantry.

Team San Jose (Convention Center)

2007-2013

**Cook 2**

- Prepare and cook variety of food and oversee production line.
- Operate standard cooking equipment.
- Assist in preparing entrees and special menus.
- Packing and freeze sample of all food.
- Secure food supplies from storage room and or refrigerator, and assist in storeroom.
- Assist in storeroom such as receiving orders, food prep ect.