

Giovanni Payne

San Bernardino, CA 92404

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Authorized to work in the US for any employer

Work Experience

Cook/Prep

Compass group usa , Chartwells Higher Education - San Bernardino, CA

October 2023 to Present

Cook large meals for educational housing students at cal state university sanbernardino, follow recipe guidelines,fill out production sheets keep a clean sanitary station,prepare sauces ,cut different types of proteins,time management and being versatile in the kitchen

HVAC Technician

Ballard Plumbing Heating and Air Conditioning - San Bernardino, CA

April 2023 to Present

Duct cleaning, hvac helper ,pick up parts drop them off to the job, Hvac installer. Installing package units ,mini splits,and condenser and furnaces

Kitchen Prep Line Cook

Panini Kabob Grill - Rancho Cucamonga, CA

March 2022 to Present

Preparing fresh vegetables scratch made sauces and marinades keeping a clean and sanitary prep station,also preparing items on the kitchen line serving the freshest food items by following our recipe procedures

Line Cook

Hickory Jack's bbq - Redlands, CA

April 2021 to Present

I prepare food for the customers keep a clean work station make sure everything is prepped on line ready for service

Line Cook/Prep Cook

Logan's Roadhouse - Fontana, CA

February 2023 to May 2023

Keep.a clean workstation grill items fry items temperature control prep and make sure my line is fully stocked

Line Cook/Prep Cook

ETIWANDA ROADHOUSE - Rancho Cucamonga, CA

September 2022 to January 2023

Prep items follow recipe guidelines keep line fully stocked prepare food at right temperature for customers read out incoming order tickets and keep a clean station

Fry Cook

Yard House - Rancho Cucamonga, CA
September 2021 to November 2021

Keep a clean work station make sure everything is prepped and full at my station and fry different food items at a fast pace

Student

Sunroom sbvc
August 2019 to November 2020

Education

Hvac refrigeration diploma in HVAC

UEI College - Riverside, CA
July 2022 to Present

Associate in Culinary arts

San Bernardino Valley College - San Bernardino, CA
August 2019 to Present

High school diploma

Skills

- Cash Handling
- Cashiering
- Food Preparation
- Food Service
- Forklift
- Packaging
- Warehouse Experience
- Cleaning Experience
- Food Safety
- Cooking
- Kitchen Management Experience
- Culinary Experience
- Kitchen Experience
- Catering
- Restaurant Management
- Restaurant experience
- Sanitation

- Knife skills
- Communication skills
- FIFO
- Knowledge of safety use of hand tools (1 year)
- Knowledge of electricity motors and hvacr refrigeration controls (1 year)
- Refrigeration theory and application air conditioning troubleshooting and heat pump (1 year)
- Heating systems and boilers duct design blueprint reading and load calculation (1 year)
- Commercial refrigeration systems Commercial and residential hvac systems (1 year)
- Specialized Commercial equipment and green awareness (1 year)
- Regulations and building automation electrical and mechanical troubleshooting (1 year)
- EPA 608 certified (1 year)

Certifications and Licenses

ServSafe

October 2019 to October 2024

Completed my serv safe certificate

Food Handler Certification

EPA Universal

March 2023 to Present

Epa 608 universal