

Johnathan Romero

Professional chef with 13+ years experience in food industry. Hard working self motivated person that goes with the flow. Works well with other team members. Constantly looking for new challenges to push me and become a better cook and team member.

Work Experience

Dishwasher/Server/Cook

The Party Staff - Los Angeles, CA
February 2019 to Present

- Sanitize dishes and make sure properly placed
- Perform as server under mass volume events/private gatherings
- Line cook for various restaurant Depot
- Banquet style cook for LA events Ala Oscars, Grammys, concerts, sports events, homeless shelters etc.

Line Cook/Prep Cook

Mavericks Texas brasserie - San Antonio, TX
July 2023 to November 2023

- Brunch line cook
- Operate deep fryer station
- Prep proteins, sauces, vegetables, fruits, charcuterie boards, and pastry's
- Garde-manger during service
- Chuck oysters, vinaigrette, etc.
- Work saute and grill station during dinner service

Teppanyaki Chef

Sumo Japanese Steakhouse - San Antonio, TX
January 2021 to July 2022

- Prep sauces, peel shrimp, cut vegetables, and prepare station before service
- Perform showmanship for customers at tables
- Quickly and accurately cook for customers on tables
- Unload truck
- Ensure FIFO, labels, and other procedures are being followed

Line Cook

IHOP - San Antonio, TX
June 2020 to January 2021

- Manage kitchen
- Short order cook in high volume kitchen
- Manage time and execute orders
- Unload food truck

Sushi Chef/Line Cook

Benihana - Industry, CA

March 2019 to February 2020

- Execute hand rolls, nigiri, sashimi in timely manner
- Keep station clean at all times
- Hop on grill to relieve line cook for 1-hour break everyday
- Inspect fish and FIFO all products
- Make sushi rice
- Ensure customer at sushi bars are attended too
- Prep sauces, fish, vegetables etc. For service
- Open and close sushi line

Line cook/ Cook 3

Pacific Palms Resort - Industry, CA

February 2018 to February 2019

- Dishwasher
- Cook 3
- Prep sauces, vegetables, fruits, proteins, starches , and pastry's
- Room service line cook
- Sushi chef
- Sunday brunch line cook
- Team member during plate up for events of 100 too 1000 guest

Dishwasher

Encore Teppan - Diamond Bar, CA

October 2017 to February 2018

- Cleanliness and sanitize dish pit
- Ensure dishes properly stored
- Washing dishes timely manner in high volume restraunt
- Mop and sweep restaurant
- Breakdown boxes throw out trash
- Help unload food truck
- Make rice and peel shrimp

Cook

US NAVY - San Diego, CA

May 2013 to May 2017

- Manage kitchen
- Gardemange
- prep sauces
- grill station
- pastry chef
- operate steam kettle and skillet.
- Provide family meals breakfast, lunch, dinner everyday in banquet style.
- Commanding officer's personal chef

Education

High school diploma

Santana High (Continuation) - La Puente, CA

August 2011 to June 2012

Skills

- Culinary Experience
- Banquet Experience
- Food Safety
- Cooking
- Kitchen Management Experience
- Food Preparation
- Busser
- Catering
- Restaurant Experience
- Kitchen Experience
- Meal Preparation
- Food Production
- POS
- Inventory Control
- Serving Experience
- Knife skills
- Food service
- Customer service

Certifications and Licenses

Food Handler Certification