

Louis Anthony Aguirre

December 2022 - June 2023

Kallan's Bar and Grill, Big Bear City CA- *Chef*

- Prepared various meat, seafood, and vegetables
- Sauteed, fried, and prepared various ingredients according to recipe
- Marinated various meats according to recipe
- Knowledgeable in proper plate presentation
- Cleaned and maintained various kitchen equipment
- Maintained inventory and stock
- Ensured compliance with all food safety, quality and cleanliness standards

May 2021 - December 2022

Modern Shaman, Whittier CA- *Chef/FOH Manager*

- Handled day to day restaurant operations
- Menu creation and cocktail crafting
- Knowledgeable in both FOH and BOH operations
- Managed social media accounts and brand identity
- Ensured compliance with all COVID-19 food safety, quality, and cleanliness standards

January 2020 - September 2020

Panera Bread, Rancho Cucamonga CA - *Overnight Baker*

- Prep dough and pastries for each bake
- Score, dock, and proof various doughs
- Ensure all breads are baked to Panera's "*Golden standard*"
- Decorate cookies and pastries
- Ensure compliance with food safety, quality, and cleanliness/COVID-19 standards

July 2019 - December 2019

Merengue Café and Bakery, Monrovia CA - *Chef*

- Prepared various meat, seafood, and vegetables
- Sauteed, fried, and prepared various ingredients according to recipe
- Marinated various meats according to recipe
- Knowledgeable in proper plate presentation
- Managed breakfast, lunch, and dinner service
- Cleaned and maintained various kitchen equipment

Additional skills of Note

- Bilingual (Spanish)