

**Rauldesantiagoofragoso@gmail.com**

**323-441-3804**

Los Angeles, CA 90016

## Skills

- Back of house operations understanding
- Ability to handle fast-paced environment
- Ability to handle/resolve problems
- Food handling knowledge
- Food production quality knowledge
- High level of cleanly kitchen maintenance
- Consistently complies with policies and procedures
- Training ability
- Reliable, punctual and committed worker.
- Team-Oriented
- Willing to work under pressure
- Written and oral communication skills
- Able to lift up to 50 pounds
- Able to work in a fast paced environment
- Bilingual (English/Spanish)
- ServSafe Food Handlers card

## Education And Training

2006

**Marvin Avenue Elementary School**

Los Angeles, CA, United States

2009

**Daniel Webster Middle School**

Los Angeles, CA, United States

2013

**Susan Miller Dorsey Senior High School**

Los Angeles, CA, United States

# Raul Fragoso

## Summary

Motivated, energetic, and hard worker with food preparation, dishwashing and bussing experience.

## Experience

### **Crumble Catering - Banquet Cook / Banquet Prep Cook**

*Los Angeles*

*03/2023 - Current*

- Plated dishes according to chefs specifications prior to serving them to guests at banquets or events.
- Maintained records related to food production including number of meals served at each event.
- Monitored quality control standards for all prepared foods throughout service periods.
- Prepped and plated banquet meals for Elton John's Oscar viewing party every year.

### **TopGolf - Cook /Kitchen Prep Cook**

*El Segundo, California*

*07/2023 - 08/2024*

- Coordinated with wait staff to ensure timely delivery of meals to customers.
- Tasted all prepared dishes in order to check flavorings, texture and presentation prior to serving them to customers.
- Ordered supplies as needed for the kitchen.
- Provided guidance to junior cooks regarding food preparation methods and techniques.
- Inspected kitchens for sanitary conditions before the start of each shift.
- Adhered to food safety standards when storing and preparing foods.
- Maintained a clean working environment by sweeping, mopping floors, washing surfaces and emptying trash cans.
- Chopped, diced and sliced vegetables and fruit ahead of rush periods.
- Wrapped, dated and labeled food items in storage for safety and freshness.
- Prepared meals according to recipes and menus, adjusted ingredients and cooking times accordingly.

### **Bjs Restaurants Inc - Line Cook Supervisor**

*Culver City, CA*

*04/2021 - 07/2023*

- Mentored and trained staff by teaching cooking skills and kitchen maintenance, improving overall quality and performance.
- Adhered to portion controls and presentation specifications.
- Kept stations stocked and ready for use to maximize productivity.

- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Followed proper food handling methods and maintained correct temperature of food products.
- Retained consistent quality and high accuracy when preparing identical dishes every day.

#### **Daily Grill - Prep Cook/Line Cook**

*Santa Monica, CA*

*06/2020 - 04/2021*

- Measured and weighed food items to comply with portion requirements.
- Prepped vegetables and ingredients by washing, chopping and dicing.
- Monitored freshness of food products to help reduce spoilage.
- Helped train and develop new talent.
- Organized and labeled stock of ingredients to maintain needed inventory levels.
- Grilled and deep fried various foods from meats to potatoes.
- Dressed, seasoned and garnished appetizers and salads to prepare for food service.
- Completed special orders according to customer dietary needs.

#### **Mortons Steakhouse - Line Cook**

*Beverly Hills, CA*

*03/2019 - 06/2020*

- Cooked multiple orders simultaneously during busy periods.
- Prepared dishes in fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Restocked food items throughout shift to prepare necessary ingredients for cooking and timely service.
- Operated fryers and grills according to instructions to maintain safety and food quality.

#### **Fogo De Chao - Salad Bar Attendant/ Busser**

*Beverly Hills, CA*

*01/2018 - 02/2019*

- Prepared salad bar items in a timely manner and according to restaurant specifications.
- Followed safety protocols in handling of equipment and food.
- Took precautions to avoid cross-contamination between food items.
- Restocked plates, utensils and ingredients on a continual basis.
- Set up buffet and filled with food for a salad bar.
- Replaced aging items with fresh ingredients.
- Discussed menu items and dietary concerns, noted special requests and suggested appetizers or other additional items to meet upsell goals.

#### **Yard House - Food Preparation/ Dishwasher**

*Marina del Rey, CA*

*06/2017 - 12/2017*

- Handled products and equipment in accordance with safety and sanitation guidelines.

- Directed and managed all functions of the dairy, frozen, produce and bakery departments.
- Safely used knives, scales, wrappers, compactors, garbage disposals, pallet jack and hand trucks.
- Praised by management for being a fast and efficient worker, requiring little supervision.
- Complied with health and sanitation practices and procedures.

**The Cheesecake Factory - Busser/ Dishwasher**

*Los Angeles, CA*

*02/2016 - 05/2017*

- Consistently adhered to quality expectations and standards.
- Routinely cleaned table linens, table settings, glassware, windowsills, carpets, counters, floors, storage areas and service refrigerators.
- Promoted and endorsed the company to bring in new business.
- Operated and maintained cleaning equipment and tools, including the dishwasher, hand wash stations, pot-scrubbing station and trash compactor.
- Kept area clean, swept floors, took out the trash, stocked plates, put away food in their designated area in the fridge, and rolled silverware.

**Activities And Honors**

- Football
- Soccer
- Softball