

**Nancy Saavedra**  
312 Delancey Street, Apt. GB; New York, NY 10002  
cell: 347-884-5702 email: lilchefs@gmail.com

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**(347) 884-5702**  
**Lilchefs@gmail.com**

**Objective:**

To obtain a position in the culinary field where I can utilize my work experience and people skills to add value to the company.

**Specialized Skills:**

Energetic team player; Quick learner; Highly organized; Culinary knife skills, Food handling and safety knowledge; Cooking principles; Food cost and inventory knowledge.

**Professional Experience:**

April 19 2024 – Current

**Abigail Kirsch** 530 7<sup>th</sup> Ave New York, NY **Off Premise Chef**

- Preparing and presenting food.
- Ensuring portion sizes are correct.
- Following recipes to ensure meals are made correctly and to order.
- Following food safety guidelines, including proper food storage and temperature control.

October 20, 2022 – January 2024

**Smallhold Farms** 32 Taaffe Place, Brooklyn, NY **Production Associate**

- Proficiently arranged substrate blocks on the rack, ensuring optimal conditions for mushroom growth.
- Executed precise mushroom harvesting from substrate.
- Weighed mushrooms accurately and organized them into designated bins.
- Labeled bins with lot date and total weight for quality control purposes.
- Maintained meticulous records by logging data into the handheld device.
- Assembled sturdy boxes and trays, ensuring they met quality standards.
- Applied accurate labels to clams and weighed mushrooms to meet specified quantities.
- Maintained cleanliness in the work station and on the floors to uphold hygiene standards.
- Consistently washed and sanitized bins to ensure a hygienic production environment.
- Collaborate seamlessly with team members to achieve and surpass production targets and deadlines, fostering a culture of efficiency and excellence.

September 2019 to August 2021

**Aramark Cook for Weil Cornell** 425 E 61 St, New York

- Executive Dining

*References available upon request*

## **Nancy Saavedra**

312 Delancey Street, Apt. GB; New York, NY 10002  
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- Catering
- Hot line cook

August 2015 to 2016

**Restaurant Associates Compass Group**, 132 W. 31<sup>st</sup> St, New York, NY **Cook for Capital One**

- Catering
- Assist with the preparation of EDR kitchen

March 2015 to July 2015

**Restaurant Associates Compass Group**, 132 W. 31<sup>st</sup> St, New York, NY **Cook for CUNY**

- Prepared and cooked food for Twitter
- Live action station

September 2013 to March 2015

**WholeFoods**, 4 Union Square South, New York, NY **Catering**

- Catering for party and office events

September 2011 to January 2013

**Magia**, 27 East 23rd Street, New York, NY **Line Cook**

- Prepared and worked hot and cold line stations in a hygienic and timely manner
- Received and prepared a variety of foods according to customer orders
- Performed inventory and restocked all items as required throughout shift
- Assisted manager with all catering and party events

October 2011 to September 2012

**Ram Caterers**, 2030 Ocean Parkway, Brooklyn, NY **Freelance Chef**

October 2011 to September 2012

**Foremost Glatt Kosher Caterers**, 65 Anderson Ave, Moonachie, NJ **Freelance Chef**

### **Education:**

Career Academy for Culinary Arts, New York, NY- Achieved Professional Cook Certification

*References available upon request*