

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

Nancy Saavedra
(347) 884-5702
Lilchefsn@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 7th 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
cell: 347-884-5702 email:lilchefsn@gmail.com

- Catering
- Hot line cook

August 2015 to 2016

Restaurant Associates Compass Group, 132 W. 31st 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. 31st 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