

Bobbie-Lin Albert

Los Angeles, CA 90037

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Professional Summary

To obtain a position that offers experience working in a team oriented environment.

Associate's of the Arts at Los Angeles Trade Technical College

Enrollment: Sep. 2020-Currently

Authorized to work in the US for any employer

Work Experience

Lead Line Cook

Holey Moley-Santa Monica, CA

November 2024 to Present

- Performing opening duties including sanitizing, checking equipment and processing invoices
- Create prep lists and lead prep/line cooks
- Cook on grill and pizza station hand stretching pizza dough

Transporter/Driver

HERTZ-Inglewood, CA

January 2024 to Present

Drive a variety of cars to different hertz locations as far away as San Diego, or Palm Springs and in between. Vehicles range from small convertibles, up to MPV's and box trucks.

Line Cook

Joe and Vinny's Pizzeria-Century City, CA

April 2023 to January 2024

Cooked on multiple stations including grill, flat top, and garde manger. Making various breakfast items, sandwiches, wraps, salads, and burgers

Line Cook

Bar Verde-Century City, CA

November 2022 to April 2023

Worked and learned pizza, grill, sauté, and garde manger station

Head Pastry Chef

Water Grill-Los Angeles-Los Angeles, CA

June 2022 to October 2022

I was responsible for all pastry production in a high volume fine dining restaurant.

Automotive Detailer

Enterprise Holdings-Los Angeles, CA

July 2021 to May 2022

Ensure Enterprise vehicles meet company expectations of cleanliness and are mechanically sound

Student Chef

CalPoly Pomona-Pomona, CA

October 2018 to November 2020

Learned how to work at multiple stations including; taqueria, deli, and pizzeria. As well as working BOH doing prep work and helping set things up for the next day or any major events.

McDonalds Crew Member

McDonald's-Los Angeles, CA

November 2017 to April 2018

I worked as a cashier and drive thru worker interacting with the public

Education

USC Mathematics Arts and Engineering High School

2014 to 2018

Skills

- Restaurant Experience
- Detailing
- Car Wash
- Cooking
- Restaurant experience
- Cooking
- Cash register
- Cash handling
- Guest services
- Customer service
- Sales
- Hospitality
- POS
- Driving
- Communication skills
- Typing
- Organizational skills
- Time management
- Stocking
- Basic math

- Retail math
- Phone etiquette
- Food industry
- Sanitation
- Cleaning
- Food preparation
- Food service
- Upselling
- Order fulfillment
- Order entry
- OpenTable
- Math
- Computer skills
- Events management
- Conflict management
- English
- Japanese cuisine
- Japanese
- Food handling
- Food safety
- Kitchen experience
- Computer literacy

Certifications and Licenses

ServSafe

Driver's License

October 2023 to August 2028

Food Handler Certification

Additional Information

Knife skills and extensive experience in food and beverage