



Francisco Larranaga <francisco@acrobotoutsourcing.com>

Fwd: my resume 9/29/17

1 message

jc <hroma1968@gmail.com>
To: francisco@acrobotoutsourcing.com

Fri, Sep 29, 2017 at 12:19 PM

----- Forwarded message -----
From: "jc" <hroma1968@gmail.com>
Date: Sep 29, 2017 10:59 AM
Subject: my resume 9/29/17
To: "jc" <hroma1968@gmail.com>
Cc:

JUAN CARLOS GUARDADO
259 N Capitol Av #271, San Jose, CA, 95127-2393 • email: grddjn@yahoo.com • (408) 849-0661

OBJECTIVE
Seeking a position of Lead line cook/Souce Chef/kitchen Lead

HIGHLIGHTS OF RELEVANT SKILLS AND ATTRIBUTES

Energetic, hardworking and willing to learn.
Strong skills in food presentation.
Dedicated to contributing to team goals and creating a safe and positive work environment.
Bilingual in English and Spanish.
Reliable and honest.
Cook breakfast, lunch and dinner.
Coach and train new employees.
Follow recipes and prepare food on time.
Able and willing to assist in any aspect of the restaurant.
Operate and knowledge of kitchen equipment such as conventional ovens, grills, freezers, reach-ins, fryers, slicers, industrial blenders, steams tables and their proper temperatures to keep them running in good condition.
Over 12 years in food industry.

WORK HISTORY

Oct/2016 – Present Lead Cook at SONESTA HOTEL INTERNATIONAL, San Jose, CA

Monitor, organize, reach-in for efficient and timely use.

Create: specials, schedules, teach new cooks.

Cook menu for guests.

Follow recipes.

Butchered variety of meat and sea food.

Help others as needed.

Cover shift when needed

Do the food order for the restaurant.

Prep menu items.

Help in cleaning the kitchen.

Oct/2014 – Oct/2016 Lead Cook at ARAMARK Inc. San Jose, CA

Monitor, organize, reach-in for efficient and timely use.

Cook menu for guests.

Follow recipes.

Butchered variety of meat and sea food.

Help others as needed.

Cover shift when needed.

Create: specials, schedules, teach new cooks.

Prep menu items.

Help in cleaning the kitchen.

Aug/2014 to Dec/2015 Kitchen Leau at Centerplate Inc. San Jose, CA
Mentor and teach new cooks.
Monitor, organize, reach-in for efficient and timely use.
Cook menu for guests.
Follow recipes.
Butchered variety of meat and sea food.
Help others as needed.
Cover shift when needed.
Prep menu items.
Help in cleaning the kitchen.

May/2012 to Aug/2014 Cook I ADECCO (At Apple Inc.) San Jose, CA
Monitor, organize, reach-in for efficient and timely use.
Cook menu for guests.
Follow recipes.
Butchered variety of meat and sea food.
Help others as needed.
Cover shift when needed.
Prep menu items.
Help in cleaning the kitchen.

07/2009 to May/2012 Line Cook Thomas cuisine Reno, NV
Cook menu for guests
Follow recipes
Butchered variety of meat and sea food
Help others as needed
Prep menu items
Help in cleaning the kitchen

07/2008 to 07/2009 Line Cook Siena Casino at Steak House Reno, NV
Cook menu for guests
Follow recipes
Butchered variety of meat and sea food
Help others as needed
Prep menu items
Help in cleaning the kitchen
Cover shifts when needed

03/2007 to 06/ 2008 Kitchen Manager Archie's Bar and Grill Reno, NV
Cook menu for guests
Follow recipes
Butchered variety of meat and sea food
Help others as needed
Prep menu items
Help in cleaning the kitchen
Cover shifts when needed
Do the food order for the restaurant
Make: specials, schedules, teach new cooks
Keep kitchen clean and organized (walk-ins, freezers)

EDUCATION

West Valley – Mission Community College Santa Clara, CA
Food Service and Restaurant Management Certificate
Evans Adult High School Los Angeles, CA
High School Diploma
Barritone Schools Inc. Reno, NV
Food handler and kitchen Manager certificate
ServSafe Certification
Date of Expiration: 12/14/2020



Nadeane Nielsen <nadeane@acrobotoutsourcing.com>

Re: New exciting positions are available

1 message

chrisralph marpuri <chrisralphm@yahoo.com>
Reply-To: chrisralph marpuri <chrisralphm@yahoo.com>
To: Sonny Rendall <sonny@acrobotoutsourcing.com>

Fri, Sep 29, 2017 at 3:58 PM

Hi, I'm interested in these positions.
Where is this? And when is the start?

On Wed, 9/27/17, Sonny Rendall <sonny@acrobotoutsourcing.com> wrote:

Subject: New exciting positions are available
To: @
Date: Wednesday, September 27, 2017, 2:26 PM

Hello,

I wanted to take the time to extend an offer to anyone interested. If you are getting this email it is because at one time you hired on with us here at Acrobat Outsourcing.

Currently, we have openings for Cooks in the Palo Alto area starting at \$18/hr. This position is full-time, Monday through Friday with PTO/Sick pay, benefits and paid holidays off.

If you, or someone you know, are interested in a position within the hospitality industry, please get in touch with us at:
408-329-9384

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Regards,
Sonny
RendallOperations
Manager, San
Jose region

1585 The
Alameda, San Jose, CA 95126
Off: (408) 627-7407 Fax: (415)
431-1580

After
Hours: If you are placing a last minute order or calling off a shift, please call our 24-hour answering service at (415) 431-8826 ext. 2207

This e-mail

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