

cook

1:00 Thursday

MYRNA MIRANDA

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LAM
01/15/12

OBJECTIVE: To work in food service industry, use my work experience, and impart my passion to the client. Also prepare meals that are healthy and good tasting.

EDUCATION:

1986 – 1988 East Los Angeles Community College

CERTIFICATION: Servsafe Certificate National Restaurant Association

PROFESSIONAL EXPERIENCE:

- Ability to develop menu planning and organizing production
- Coordinate and maintain all food products and equipment.
- Experience in catering large events.
- Knowledge of purchasing food, supplies and monitoring inventory.
- Supervision of restaurants and cafeterias operations
- Knowledgeable of sanitation/ safe procedures, and practice.
- Leadership abilities well organized.
- Experience in various cooking methods.
- Dependable and determined.

CAREER SUMMARY:

- Caterer, Cooking Instructor, teaching adults and youth cooking skills and importance of healthy foods.
- Assist Manager Los Angeles Unified School District cafeterias feeding 500 - 2500 meals daily.
- Managed my own catering business and teaching private cooking classes.

EMPLOYMENT HISTORY:

FOOD TEMP

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|----------------------|--|
| Currently | Seasonal catering/private cooking classes |
| 02/08 – 04/09 | Goodwill Industries Kitchen Manager/Chef |
| 07/05 -11/06 | Cal Poly Foundation/ Los Olivos Cafeteria line-cook breakfast/ lunch |
| 10/01 - 06/05 | Edwards Steak House Chef/ Kit. Manager |
| 09/99 – 09/01 | Los Angeles Unified School District Senior Cafeteria (Manager) |
| 10/98 – 08/99 | Home-Chef Cooking Store Cooking Instructor/Retail |
| 02/98 – 08/99 | Monterey Steak House brunch cook |
| 07/95 - 11/96 | Papashons Restaurant Line-cook |
| 10/86 – 01/87 | Bristol Farms Cafe cook breakfast/lunch |