

X

cook

1:00

Thursday

MYRNA MIRANDA

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mcmchef@yahoo.com

LM
(0/15/12)

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.

FOOD TEMP

EMPLOYMENT HISTORY:

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